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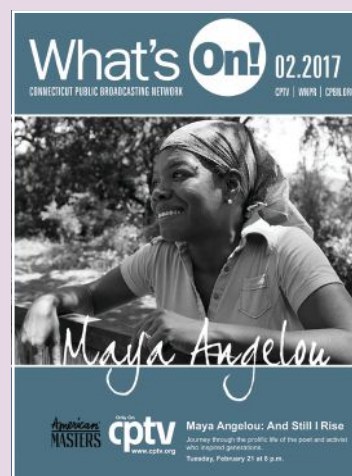
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This page: (top) *Bringing Up Baby* original lobby card from 1938; Wikimedia Commons. (above) *Le Petit Café* in Branford; photo courtesy of Kevan Ip.

LOVE ISN'T IN THE AIR IT'S SET IN STONE



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CEO Steve Rossi

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| editor's note |

Connecticut Pride

For a small state, Connecticut sure has a lot going for it.

From literary titans such as Mark Twain to picturesque hills, rivers, lakes and the Sound, from world-class educational institutions to top-shelf casinos, and arguably the best pizza in the world, residents have plenty to enjoy and take pride in.

But we have our share of bad news, too. Connecticut had the sixth-highest percentage of people moving out of state in 2016, based on recent data from a moving company. Nearly 59 percent of the moves the company handled last year involving Connecticut were for people leaving the state for other destinations. It's part of a longer trend of more people leaving the state than moving here over the past decade.



That's why our annual 40 Under 40 list is so uplifting. While politicians and commentators have long bemoaned the "brain drain" of young, talented people leaving Connecticut for greener pastures, our roster of overachievers and do-gooders is proof that many of our best and brightest young people are staying put and making a difference in their home state.

Take 24-year-old Caroline Smith, one of our 40 Under 40 honorees. The Yale graduate has made a strong commitment to New Haven, founding an organization to promote the safe use of bicycles in neighborhoods across the Elm City. Or how about 27-year-old Onyeka Obiocha? He's one of the organizers of monthly block parties that bring residents of Hartford's Parkville neighborhood closer together. The list goes on and on — in a good way! Check it out starting on page 35.

(As an aside, are you thinking of moving out of state? Had you considered a move in the past but ultimately decided against it? Write to me and let me know.)



Want something else to make you proud to be a Connecticutian? The list of actors, directors and films with state ties to have won Academy Awards is long and distinguished. As we've officially entered Oscar season, our "Lights, Camera, Connecticut!" feature explores the state's many connections to Hollywood. Here's a sneak preview: Alfred Hitchcock stopped at the Danbury train station for the classic thriller *Strangers on a Train*, the infamous wood-chipper scene in *Fargo* was inspired by a true-life horror in Newtown, and the long-lost only film starring Connecticut's version of Sherlock Holmes was recently discovered. Oh, but there's so much more. Turn to page 47.

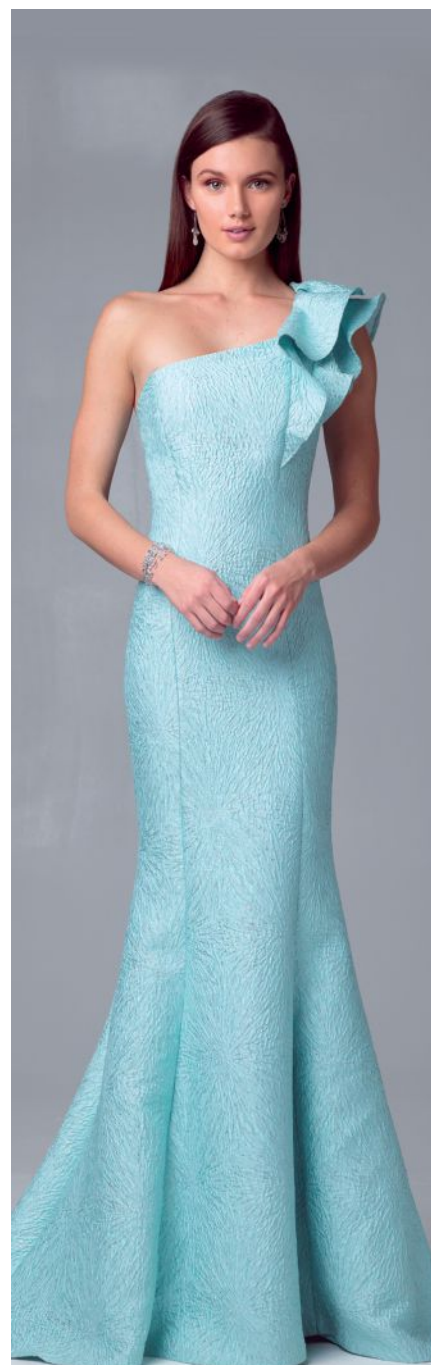
Finally, here's a little something to give you that warm and fuzzy feeling on those cold February nights: a tour of some of the most romantic restaurants in the state (page 66), just in time for Valentine's Day. There are roaring fireplaces and pocket doors for privacy, views of Long Island Sound at sunset and cityscapes at night, and inns and spas to keep you rested, relaxed and ready to focus your attentions on that special someone.

So take heart, there's no shortage of people, places and events in our state to get you excited. If you were thinking of leaving, perhaps it's enough to make you reconsider...

Albert Yuravich

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Correction: The Mayflower Grace was an Experts' Pick for Best Seafood in our Best Restaurants feature, which began on page 35 of the January issue. The restaurant was incorrectly named.



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Doubling Down

CONNECTICUT AND MASSACHUSETTS TRY TO OUT-GAMBLE EACH OTHER ON CASINO VENTURES

BY MICHAEL LEE-MURPHY

Casinos have a lot going for them, from the perspective of the state of Connecticut. The two existing casinos in southeastern Connecticut bring in tourists to that corner of the state, spending much-needed dollars on accommodation, food and at the area's many destinations, giving the state a profile it might otherwise not have beyond our borders. Anyone who has seen the buses traveling up and down I-95 along the Connecticut shoreline, carrying tourists to Mohegan Sun and Foxwoods Resort

Casino to spend money, can attest to how many people the casinos bring.

From a budgetary perspective, too, the casinos represent something of a fiscal unicorn. Gambling is one of the few ways the state can raise sorely needed revenue without also raising taxes, which is politically difficult even in the best of times.

Or at least all of the above is how advocates of casino gaming frame it. The reality is a bit

more complicated, and is becoming more complicated by the month, it seems.

This year, with a divided state Senate, raising new revenues through taxes is seen as being doubly difficult. As it stands, the 25 percent of slot revenue the state claws back from the two casinos is a big part of its yearly budget calculations. Recent drops in casino revenue have meant less cash for the state.

Into this uncertain time comes MGM's new Springfield casino. Like a pre-independence

Mohegan Sun and Foxwoods Resort Casino (next page) will face competition from a Springfield casino set to open next year.
PHOTOS COURTESY OF MOHEGAN/FOXWOODS



colonial conflict, with cross-border raids for resources and markets, Connecticut and Massachusetts gambling interests are clashing over market share in the rapidly growing New England gaming sector.

Since the expansion of gaming in Massachusetts in 2011, which allows for the construction of three new casinos in the state, gaming giant MGM has broken ground on a casino in downtown Springfield, less than 10 minutes from the Connecticut border. The Springfield casino, expected to open in 2018, threatens to cut severely into the revenue generated at Connecticut's tribal casinos, something both they and the state are invested in protecting. The state's Office of Fiscal Analysis has estimated that the appearance of the Springfield casino and subsequent revenue decreases could blow a nearly \$70 million hole in the state budget.

In 2015, the state General Assembly passed a law permitting the two tribes in the state to join forces — an enterprise known as MMCT Venture — and pursue a third casino in the state in the area around Hartford. The joint effort is meant to compete head to head with the coming Springfield casino, and hopefully save some of the customers who would be lost to MGM Springfield.

According to John DeCree, a gaming-industry analyst with Las Vegas-based investment and analytics firm Union Gaming, a Hartford-area casino would still grow the gaming market in our section of New England. DeCree says that while the New England gaming market would be nearing saturation point, (especially given the expected opening of a casino in Schenectady in New York state's capital region), the existence of both a Hartford and a Springfield casino would be sustainable or even grow the market in economic terms.

Because both Foxwoods and Mohegan Sun are located in relatively rural areas, DeCree explains, a casino in the Hartford area would create new customers, rather than cannibalize current ones from the two existing tribal casinos. He cites Philadelphia as a city that supports multiple casinos that all do well. "I think in Hartford, my personal view is you would grow the market a little bit, because you're much closer to an urban area. You would get more frequent urban visitation," DeCree says.

If legal red tape or other delays prevent MMCT Venture from building a Hartford casino, we already have an idea what might happen when a second casino pops up within a short driving difference from an existing one. DeCree points to two casinos in Maryland and West Virginia. In December, MGM



opened a casino in National Harbor, Maryland, just south of Washington, on the Potomac River. It is about an hour away from Hollywood Casinos at Charles Town Race Course in Ranson, West Virginia. DeCree's firm, which advises investors in the gaming sector, is forecasting a visitor drop of roughly 20 percent for the West Virginia casino.

The competition for gamblers in north-central Connecticut and western Massachusetts has become so fierce that it has ended up in federal court. In November, the Second Circuit Court of Appeals heard arguments from MGM that Connecticut's law allowing the Connecticut native tribes to team up and pursue a joint venture constitutes an unfair prioritizing of a private business. By not putting up a public request for proposal for the state's third casino, the state of Connecticut has unfairly advantaged the two tribes, MGM's lawyers argued. It remains unclear when the court will issue a ruling.

The Mohegan Sun-Foxwoods joint casino project is currently trying to find a site for its gaming center, and in early January announced that it wanted to build its casino in either East Windsor or Windsor Locks. In a press release, Mashantucket Pequot Tribal Council Chairman Rodney Butler writes that the two towns fit "best with our development models and preserve more jobs and revenue for the state."

Windsor Locks First Selectman Chris Kervick "anticipate[s] that there will be some objections," but that any plan for a casino would have to go to a public referendum. According to a press release from Kervick's office, the town will seek to incorporate into any agreement that "a percentage of the annual gross gaming revenue will be paid to the town," and would go directly to residential property taxpayers as a credit against their annual tax bill. Kervick also promises to cooperate with East Windsor in the form of local hiring agreements and traffic-mitigation efforts, in the event Windsor Locks is chosen.

According to MMCT Venture spokesman Andrew Doba, the casinos want

to set up a community-engagement process before they announce a timeline for their final decision, a process which Doba says will take several weeks.

Kervick says there is still a lot of work to be done on any possible agreement, and doesn't expect to know which town MMCT Venture selects until the 2017 Connecticut legislative session concludes in late spring or early summer.

"This way they can play one [town] off against the other" in negotiations, Kervick says, referring to East Windsor and Windsor Locks.

Up the road in Springfield, the decision to build a casino was a difficult one. After Massachusetts authorized expanded gambling in 2011, opponents of gaming in Springfield organized a ballot initiative to stop the casino. Steve Abdow, a clergy member in the Episcopal Diocese of Western Massachusetts, says the local "faith community was unanimous, which is extremely rare, in opposition ... to casinos in Massachusetts on the basis of social justice." He characterizes gambling as effectively a regressive tax, taking money overwhelmingly from those at the poorer end of the socioeconomic ladder. From Abdow's perspective, casinos prey on vulnerable populations, and on cities that desperately need revenue, such as Springfield and Hartford.

As one of the organizers of a failed Springfield municipal ballot initiative hoping to block the casino, Abdow advises anyone in Connecticut seeking to keep a casino out of their town to get organized quickly.

"The faster people can get serious about getting a campaign [against the casino], the better, because it's a tough road. ... Without the money, it's hard to get the message out," Abdow says.

While MGM and MMCT Venture await the ruling of the appeals court on the legality of Connecticut's blessing of MMCT, and work continues on Springfield's casino, the Hartford region will find itself in the middle of much larger shifts in the New England gaming industry.

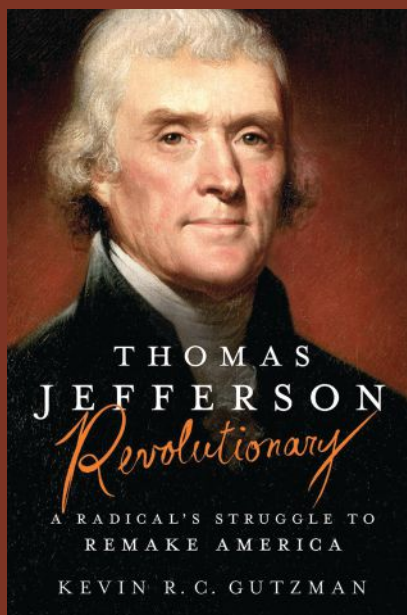
THE READING ROOM

THOMAS JEFFERSON — REVOLUTIONARY A RADICAL'S STRUGGLE TO REMAKE AMERICA

By Kevin R.C. Gutzman
St. Martin's Press
February 2017, 304 pages

Even those who sleep through their American history classes are aware of Thomas Jefferson's importance as a founding father. But in his new book, best-selling author and Western Connecticut State University history professor Kevin R.C. Gutzman makes the compelling case that the breadth and scope of Jefferson's influence on the formation of the U.S. is underappreciated.

"Thomas Jefferson is now generally seen as a president of the United States who wrote the Declaration of Independence and had at least one child by his slave Sally Hemings," says Gutzman, a Bethel resident. "What this omits is that he was the most effective radical statesman in American history. His policy initiatives, great and small, affect us every day. Those decimal-based coins in your pocket? Jefferson's idea. Classical architecture in most state capitols and federal public buildings? Also Jefferson's dream. Public universities completely unlike any that existed in Jefferson's day in states from sea to shining sea — and all the



way to Hawaii? Jefferson conceived of them, too. If you turn on your television at night and see news of religious violence ripping apart countries in various corners of the world, know that Jefferson was the one who most importantly thought this must not be America's fate."

With a clear and compelling style, Gutzman details Jefferson's importance without glossing over his flaws. Jefferson argued for the assimilation of Native Americans into society, but did not extend that argument to those who originated in Africa. While he insisted slavery should cease to exist, he was a slaveholder.

Of late, some of Jefferson's flaws have been given the star treatment thanks to a certain hip-hop reimagining of the life of one of Jefferson's political opponents: Alexander Hamilton. Gutzman says the show *Hamilton*, created by Lin-Manuel Miranda, can be forgiven for some inaccuracies because it's theater. "One wouldn't hope to learn about the historical Hamlet by reading Shakespeare's play, and one shouldn't hope to learn about Hamilton or Jefferson by watching Miranda's play. In general, Miranda exaggerates Hamilton's significance in creating the U.S. Constitution and plays down the unappealing elements of his political record. He also makes him the good guy in a Manichean pairing with Jefferson. From a historical point of view, neither deserves this treatment — though I did enjoy the play."

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PHOTOS COURTESY OF PUREST

BY ERIK OFGANG

I wasn't ready for just how dark it would be. I couldn't see my hand when I held it less than an inch from my eyes. In fact, closing or opening my eyes made no discernible difference. I was floating within a sensory-deprivation room, sensing the least external stimuli I had ever experienced. The tiniest of sounds or feelings began to take on undue importance. As I had been warned I would be able to, I could hear my eyelids open and shut with a distinctive, almost mechanical rustle that sounded like a folding chair. When I pulled my arm out of the bath, droplets of water falling from my hand filled the void with the resounding force of a techno drum beat. I couldn't hear my heart beating, but when I put my hand on my chest, even though I was totally calm, each beat registered with the force of a battering ram.

I was at PuREST Float in Trumbull, one of several new companies to arrive in Connecticut over the last year or so that offer guests the chance to unplug and step away from the sights, sounds and stresses of the modern world in 60- or 90-minute increments.

Flotation therapy, also known as floating, float, sensory-deprivation therapy or R.E.S.T (Restricted Environmental



Stimulation Therapy), involves laying in a room, tank or pod filled with about 10 inches of water highly concentrated with 1,000 pounds of Epsom salt, which makes

your body perfectly buoyant.

The practice has been hailed by adherents as helpful for everything from lowering

Continued on Page 14

Historic Hangar

STRATFORD'S CURTISS HANGAR HAS BEEN WITNESS TO SOME OF THE MOST SIGNIFICANT MILESTONES IN FLIGHT



The Curtiss Hangar at Igor I. Sikorsky Memorial Airport in Stratford in 1930 and today (inset). COURTESY OF CONNECTICUT AIR AND SPACE CENTER/ERIK OFGANG

BY ERIK OFGANG

For aviation enthusiasts, the 1929 Curtiss Hangar in Stratford is something of a holy site.

"This is the most historic place in Connecticut as far as aviation," says Mark Corvino, vice president of the Connecticut Air and Space Center, and Curtiss Hangar restoration project manager. Corvino is standing in front of the hangar on a cold December morning. The mammoth building is on the grounds of the Igor I. Sikorsky Memorial Airport, and a biting wind blows unimpeded across the sprawling flat runways nearby. Caught up in the history of the place, Corvino does not seem to notice the cold. "Igor Sikorsky developed the helicopter right where those trees are," he says, pointing to a spot nearby. "Charles Lindbergh kept his plane here ... Amelia Earhart was here. They made 8,000 Corsairs here."

The Corsair was a World War II-era fighter aircraft, built by Vought, an aviation company once based in Stratford. When it was first introduced, the Corsair had the biggest and most powerful engine, the largest propeller and one of the largest wingspans of any fighter. In October 1940, the plane became the first single-engine U.S. fighter to fly faster than 400 mph, when it flew an average of 405 mph during a flight from Stratford to Hartford.

During the war, Corsairs were made at a sprawling factory across the street from

Curtiss Hangar. Once completed, "they were stacked up in the hangar," says Corvino, where they would be flown for 20 hours, primarily by female pilots (most male pilots were overseas), and then flown overseas.

It's this history that Corvino and others associated with the Connecticut Air and Space Center are hoping to preserve and highlight at the hangar. Last May the organization held a groundbreaking ceremony to begin the first phase of restoration of the hangar, which has long been neglected and at the mercy of the elements. The organization has received \$500,000 for completion of this first phase, which will seal off the hangar from the weather, but full restoration is expected to cost about \$1.2 million.

Once completed, the hangar will serve as the centerpiece of the Connecticut Air and Space Center and a beautiful cathedral of aeronautic history. It will house a variety of painstakingly restored historic aircraft including a steampunk-looking contraption known as the Sikorsky Skycrane and a Corsair, which will be the museum's centerpiece.

The restoration process is still in its early stages. Open air peeks through large openings in the roof. Some window panes are missing from the mammoth sliding hangar doors. The arch of the entrance is a faded blue, where the word "Curtiss" can still be made out. But even in its current state of disrepair, it's clear there is

something special about the building.

"Those are the original doors, original brick, original window frames, and we're trying to keep exactly the same look," Corvino says as he gestures to the entrance of the hangar.

The hangar was completed in 1928, in the midst of what historians refer to as the "Golden Age of Aviation" when new inventions were emerging and records were constantly being set, many of them in Stratford. The hangar was owned by The Curtiss Flying School, an early competitor to the Wright Flying School owned by the Wright Brothers, but before long the two schools merged into the Curtiss-Wright Flying School. The company couldn't survive the Great Depression and withdrew from Stratford in the early 1930s. Vought purchased the facility not long after that, and it has been owned by a variety of companies in the years since.

Meanwhile, Sikorsky opened his aviation company next door to the hangar in the 1920s. At first his company built traditional airplanes including the S-42 Clipper, also known as the flying boat, an amphibious monster of an early aircraft. In 1939, Vought and Sikorsky merged, and Sikorsky's VS-300 lifted off the ground, becoming the world's first practical helicopter. Soon thereafter Sikorsky began focusing most of his energies on helicopter designs.

Much of this history comes alive at the Connecticut Air and Space Center across

the street from the Curtiss Hangar. At the museum, guests can see restored versions of these historic aircraft. A core group of dedicated aviation enthusiasts is responsible for these aircraft restorations, sometimes from wrecks, with original blueprints as a guide. The detail is stunning and allows guests to touch and feel the history.

"The Curtiss Hangar still stands to this day in a sort of stubborn defiance, clinging to that Golden Age of aviators in Silk Scarfs and Radial Engine Biplanes soaring over Long Island Sound," reads the text of an exhibit at the museum dedicated to the hangar. "While many people see a crumbled facade and torn roof, the reality is her bones are strong."

As is the passion of those working to restore the hangar.

The Corsair that will ultimately be on display in the hangar had long sat on a pylon at the airport entrance, where it was open to the elements. The plane is in the process of being restored in a nearby hangar. Climbing up to the cockpit, I was amazed at just how small and cramped it looked, then shocked when Corvino informed me that it actually had a large cockpit for a fighter plane of the era.

As I walked with Corvino across the currently empty hangar, it was easy



In reference to Curtiss Hangar, the text of an exhibit at the Connecticut Air and Space Center reads: "While many people see a crumbling facade and torn roof, the reality is her bones are strong." ERIK OFGANG

to imagine the Corsair, now painted a bright and vibrant yellow, standing in the center of hangar space and wowing guests. Nearby, a small plane started its engine, filling the hangar with the roar that has long served as the holy hymn of

this cathedral. Hearing it and standing in the hangar, one is tempted to join in the decades-old struggle to conquer the skies and is left with the distinct impression that aviation and its history is alive and well in Stratford.

| Sensory | CONTINUED FROM PAGE 12

stress to decreasing chronic pain to treating post-traumatic stress disorder. Many pro athletes sing the praises of these "float" sessions, including the NBA's Steph Curry.

Chris Fischman, owner of PuREST Float, says professional athletes have come for sessions in Trumbull. A veteran of the financial world, Fischman got into the business through first-hand experience with the calming effects of floats. Prior to opening the center, he was working as a senior vice president of technology at a financial firm. He found himself stressed out and unable to concentrate at work. After stumbling across an Instagram post about float therapy, he sought out a nearby treatment center and found the treatment "very impactful." He found his cortisol levels would drop for days after a session and he began to schedule frequent "floats."

He opened his business in the late summer of 2015, and hopes to expand to additional locations.

Sensory-deprivation tanks have a psychedelic history. An early version was invented in 1954 by John C. Lilly, a medical practitioner and neuropsychiatrist, who studied the effect of sensory deprivation on the human brain, as well as LSD and sensory-

deprivation tanks being used in unison. Over time, the tanks left the laboratory and parted ways with mind-altering drugs, though using them sober is still a somewhat trippy experience. In recent years, the popularity of the tanks has increased on the West Coast, and little by little the practice is making its way east.

Before my session began, Fischman warned me I would become very aware of my body and would be acutely aware of any recent injuries.

Some people meditate during their sessions, others use the time to think about things and work out problems. My session took place during a stressful week filled with quite a few story deadlines. I didn't meditate during the session, but I did relax. I found that in the dark, adrift in a kind of embryonic suspension, even when I thought about stressful things, it was hard to be all that stressed out about them.

I opted for a 60-minute session, but figured I'd only do half of it. As mentioned earlier, it was a busy week and I thought 30 minutes would be enough time to get the flavor of the experience for this story.

After leading me to my "room" and giving me some easy-to-follow instructions, Fischman leaves. At some float centers, guests enter what looks like a space pod filled with water. At PuREST Float, the room consists of a shower

adjacent to a smaller tub-like room that you can walk into before lying down. The water and air temperature are maintained at 93.5 degrees Fahrenheit, which is the average skin temperature, and the float room is completely light- and soundproof.

After showering, I entered the tub and clicked off the light switch on my right as I had been instructed. I was met with an intense darkness. For what I estimated to be the first 20 minutes, I was intrigued by the total darkness of the experience, then I got a little bored (I have a notoriously difficult time truly relaxing). When I flicked on the light it took a while to adjust to vision again, and I felt like I had just woken up. When I looked at my clock, I realized 55 minutes had passed. I had completed the whole session and totally misjudged how close I was to the end. I didn't find my session as life altering as some adherents, but it was a relaxing experience, akin to going to the beach or spending some time in a hot tub. If nothing else, I completely lost track of time, and sometimes that's exactly what you need.

PuREST Float

35 Corporate Drive, Trumbull
203-445-6918, purestfloat.com

Prices: 60-minute float: \$69, \$45 for students with ID; 90-minute float: \$79, \$50 for students with ID; first-time float three-pack: three floats for \$100.

Chew on This

OUTSPOKEN TV HOST CLINTON KELLY GETS PERSONAL IN NEW BOOK

BY MARYELLEN FILLO

Best-selling author and television host Clinton Kelly is well known thanks to shows like the former TLC hit *What Not to Wear* and his current gig on ABC's *The Chew*. While this Connecticut resident and former journalist has written a slew of self-help lifestyle books for others, such as *Freakin' Fabulous* and *Oh No She Didn't*, his new literary venture, *I Hate Everyone Except You*, is a lighthearted look at himself. The funny and candid collection of essays about his journey from awkward kid to somewhat-less-awkward adult includes secrets including his stage as a finicky connoisseur of 1980s pornography, being perhaps the world's least-enthused high school commencement speaker and the chicken wing faux pas with celebrity chef Paula Deen. Casually chic in cranberry cashmere, Clinton shared thoughts about his book, his life, his marriage and his home.

First things first. Can you explain the title?

It was just one of those things. I don't really hate anybody. The title just sort of encapsulates my mood sometimes, more than people know. People always think I am a happy guy and always in a good mood. But that's not life. It can be more stressful than people realize. So the intent is that whoever is reading the book is the one I don't hate. You know, like when you are complaining to a best friend about everyone you can't stand and then you say, "except you."

Some might read this book of yours and think you were perhaps a bit too honest, maybe snarky when it came to certain people and situations. What is your take on the tone of these vignettes?

We're all human and there are times we can't stand anybody and sometimes you just want to throttle them. I am not afraid of offending anyone. I'm just telling the truth. I thought long and hard about it as I wrote the book and the people portrayed in it. When it comes to my family, my husband Damon, my parents and sisters, I was careful to not throw them under the bus. I hate that expression. It's easy to make someone else the butt of your joke, to make someone else look bad, but I wasn't going to do that.

How long did it take you to write it?

About a year because I was only doing



Author and TV host Clinton Kelly's new book is a lighthearted look at himself. HEIDI GUTMAN/ABC

it part time and that is a hard thing to do. If I ever write a book again, I won't do it that way. I am happier with some of the stories in it than others. But I won't go into specifics.

It seems you had a lot in your head you wanted to unload, yes?

I have led 100 different lives and chased different dreams. I have told the kinds of things in the book to friends and family and reached a big moment in my life, a point where I felt I could share them with people I don't even know.

Sounds like perhaps you wrestled with your unexpected fame?

For the longest time, I was so uncomfortable with fame. After *What Not to Wear* began I was uncomfortable when people knew who I was. I would worry about "what if I'm not together," as far as the way I looked. It took a lot of time not to be embarrassed, not to worry about what I was wearing or what I said. Now I am going to be open and just don't care. Just going to be me.

Among the stories you tell is that not-so-nice one about Paula Deen when you insulted her by eating her chicken wings with a fork and then, of course, the love-hate relationship with your former *What Not to Wear* co-host Stacy London. Any second thoughts on those tales?

I don't think I am even on Paula Deen's radar. And as far as Stacy, we loved each other and despised each other, and if she were writing a book I expect she would say exactly what she thought about me.

Would you ever do another television show like that one, or any TV show, besides *The Chew*?

I am open to whatever the universe throws

in my path. If a show presents itself, I would. But I'm also fine with never doing TV again.

In the book, you weighed in on — rather nastily if that is a word — Ted Cruz as a presidential candidate. Any other politician you want to take a shot at?

At the time that I was writing that, he was the most annoying. I'll leave it at that.

It's been a few years now since you bought your home in Kent. Still loving it?

Yes, although lately we are not there as much as we used to be, but it's still our favorite place. It's the most beautiful place in the world to us, and if I could, it would be the only place I'd live.

It's a new year. Any resolutions?

I never make them, but I think I might cut down on wine consumption!

One of the stories in your book is about your curiosity as a teenager about porn. Still watching it?

Well, it's out there on the internet and just pops up sometimes. But I see it from a different perspective now.

You wrote that you had little self-confidence, yet here you are. What's your advice to others who question their worth or their success in the future?

Stop comparing yourself to other people. Like I mention in one of the stories in the book, your life is about you and you alone. It is not about other people. It is your story and your life is your life. Write it the way you want it. And don't be fooled by what you think you see in others. You might think you are looking at someone who has the life you want. But that doesn't necessarily make them happy.

1. Connecticut Landmarks kicked off the holiday season with its **Home for the Holidays** events at the historic Phelps-Hatheway House & Garden in Suffield Dec. 2-4. The 18th-century home was decorated for the holidays by renowned Springfield floral designer Bob Whitney and the Suffield Garden Club. Back, from left: Joyce Zien, Sue Mayne, Judy Hanmer, Whitney, Connecticut Landmarks Executive Director Debora Reynolds, Sheryl Hack, Susan Robbins, Kathleen Horrigan and Cathi Smith. Front row: Michele Holcombe, Jean Matejek and Anita Wardell. (photo by Defining Studios)

2. Special guest Jane Condon (*Last Comic Standing*) hosted the second annual **Brew Ha Ha Comedy Night** at the Arch Street Teen Center in September to benefit programs funded by Greenwich United Way. Condon is shown with auctioneer Jonathan Cuticelli. (photo by Bob Capazzo)

3. Stepping Stones Museum for Children in Norwalk hosted the first **FriendsGiving fundraiser** to benefit its Healthy Children, Healthy Communities initiative. From left: Stepping Stones Board Secretary Jeff Kaplan, FriendsGiving Event Chairwoman Kris Granetz and Jessica Kaplan. (Photo courtesy of Heather Prescott Photography)

4. Former Secretary of Education Arne Duncan (right) was a featured panelist at the **CT Forum's The Future of Higher Education** on Dec. 1. Also pictured are Carlos Figueroa, vice president of Community Relations at Travelers, left, and Joanne Berger-Sweeney, president of Trinity College. (photo by Nick Caito Photo)

5. Members of the Connecticut Funeral Directors Association continued their 11-year holiday tradition of collecting for the Connecticut National Guard Service Member & Family Support Center's **Operation ELF (Embracing Lonely Families)** program. This year, 28 funeral homes across the state served as community collection sites for toys and gift cards. From left: CFDA Executive Committee Member Jacqueline Teske, incoming 2017 President Robert L. Muccino Jr., 2015-16 CFDA President Howard K. Hill, Executive Committee member Melissa Melin-Miles and Executive Director John F. Cascio. Lower right, kneeling: Secretary Edward J. Sheehy Jr., CFSP, CPC, CCO. (photo courtesy of Connecticut Funeral Directors Association)

6. In December, staff members from *Connecticut Magazine* visited Yale New Haven Children's Hospital to donate dozens of board games, contributed by Amato's Toy and Hobby in New Britain and featured in the magazine's Holiday Gift Guide, to the hospital's **Child Life Program**. From left: Yale New Haven Children's Hospital Child Life Specialist Christin Haughton; *Connecticut Magazine* Senior Writer Erik Ofgang, Designer Greg Moody, Senior Designer Alyson Bowman, Editor in Chief Albert Yuravich and Writer Michael Lee-Murphy; Yale New Haven Children's Hospital Child Life Specialist Teresa McGinley, and *New Haven Register* Promotions Manager Mary-Kate Bzdyra. (photo by Arnold Gold)



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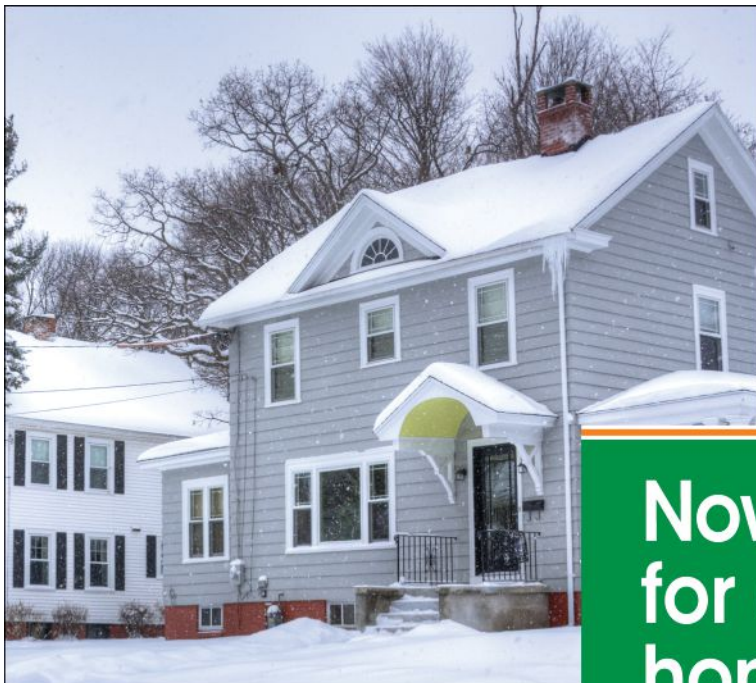
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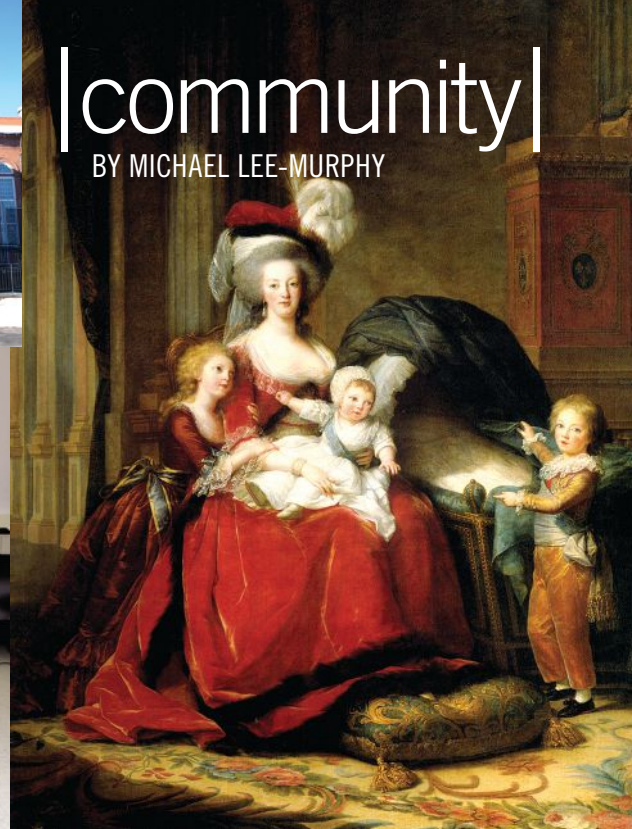
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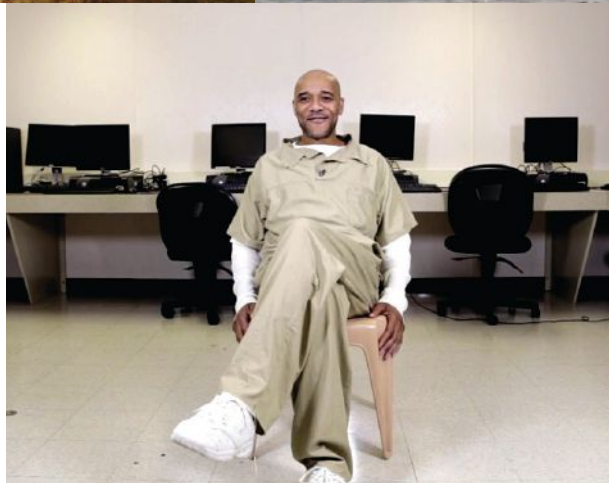
Yale New Haven
Children's Hospital



L'Embarquement pour Cythere by Antoine Watteau (above) and Élisabeth Vigée-Lebrun's *Marie Antoinette and her Children* (far right) are among the classic European artworks studied at the Wesleyan Center for Prison Education.
WIKIMEDIA COMMONS

Top center: Cheshire Correctional Facility.
COURTESY DOC

Right: Clyde Meikle
PHOTO BY TRAVIS CARBONELLA



THE ORGANIZATION: The Wesleyan Center for Prison Education

THE STORY: The U.S. incarcerates people at a higher rate than any other country on Earth. While Connecticut's incarceration rate is far below the U.S. average, it is still the highest of all the New England states. But in recent years, the state has made significant efforts to reduce its prison population.

Cheshire Correctional Facility houses roughly 1,300 inmates, with level-4 (out of 5) security. Since 2009, nearly 100 inmates in Cheshire and at the York Correctional Institution for women in Niantic have enrolled in fully accredited Wesleyan University classes, taught by university professors in the educational wing of the prison, under the auspices of the Wesleyan Center for Prison Education. Inmates are admitted to the highly competitive program on a sentence-blind basis.

On a cold morning in December, students in Cheshire are preparing for their exam, reviewing a term's worth of material in an art history course taught by Professor Melissa Katz. Students will be asked to create an imaginary museum exhibition based on course material, accompanied by a curatorial statement.

"This museum is elastic. It expands. It can hold a cathedral," says Katz.

Aside from the khaki jumpsuits that are the standard prison issue uniform, the classroom atmosphere is similar to that of a typical college. There is a poster of the Wesleyan quad on the classroom's bulletin board. The inmates are not in shackles.

Before the class, Katz tells me she is the

first person to teach an art history course at the prison. "In case you're wondering, it's not that they perform like Wesleyan students; they perform like grad students," she says, referring to the inmates' commitment to their studies.

As we move through the class material it becomes clear, however, that these students bring to the material some unique understandings. What is a museum, to the prisoner? The notions that run through the European art of the 18th and 19th centuries — nostalgia, the passing of time, the prospect of death — carry different weight in prison.

These are the questions that fascinate Clyde Meikle, who has been incarcerated in the Connecticut prison system for 22 years for murder. He has another 28 years to go. He says he has taken some 28 courses since enrolling in the program in 2009. Philosophy, in particular the work of French philosopher Michel Foucault, has become Meikle's favorite area of study. It is Foucault's thinking about power and how it shapes almost everything — including the prison that is his home — that stimulates Meikle's mind. In his current class, Meikle sees power operating on art generally to exclude people like him from it, to make art a language he cannot speak.

But he is speaking art's language, and he says the program "has given me an ability to articulate my reality." Meikle, 45, says that as a child he learned a language of violence, fighting to prove himself in each new Hartford neighborhood he moved to. This is the only education he has received

since he was kicked out three weeks into his high school career at Weaver. He says that when he is released, he would like to create a nonviolence education initiative in his old neighborhood, to teach kids these new languages he has discovered.

The program receives no funding from the university and relies almost exclusively on private dollars. This past summer, the federal Department of Education launched its Second Chance Pell Grant pilot program, giving incarcerated students a chance to apply for federally funded college-tuition assistance. Through a new partnership with Middlesex Community College, students can take courses for credit toward an associate degree at MCC.

According to Noah Barth, Wesleyan's program manager, inmates have taken classes at Wesleyan, Rutgers and the New School in New York City. Even so, ultimate enrollment in higher education on the outside is not the point of the program, as some inmates will not get out until their old age. Studies have pointed to the reduced rates to recidivism for those who are educated while in prison.

Course books for the program can be purchased from an Amazon Wish List, and donations can be made at wesleyan.edu/cpe/donate-form.html.

For Meikle and other inmates like him, sometimes even prisons can expand and contain cathedrals.

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to mmurphy@connecticutmag.com.



PEZ Passion on Display in Orange

Shawn Peterson knows that people often feel overwhelmed when they walk into the PEZ Visitor Center in Orange, but that's OK.

"There's so much, visually," says Peterson, the PEZ direct to consumer business manager. "It's what you think a candy store would look like."

But the most interesting thing about the 5,000 items on display, ranging from rare dispensers to original ads from the 1930s and PEZ jackets, is this: almost all of it is Peterson's.

"They built this place from my collection," he says with a proud smile. "My collection came with me."

As Peterson writes in his fourth book on the subject, *PEZ: From Austrian Invention to American Icon*, the visitor center is "part museum, part retail store, part activity center and part party venue. It is a whole world of all things PEZ." (Admission is \$5 for adults, \$4 ages 3-12. See pez.com).

Peterson adds in his book: "Guests can see the world's largest PEZ dispenser, play PEZ trivia, learn how a dispenser is made, shop the factory store, taste any of our 12 different

candy flavors, view the production area and enjoy the largest, most comprehensive collection of PEZ memorabilia on public display in the world."

It all began on a fateful day 27 years ago when Peterson, then 20, stopped at a flea market near Kansas City, where he was living. He spotted several PEZ dispensers and decided to buy them. "It was just something to do."

Asked what's the appeal of these whimsical little dispensers, he replies: "Everything! The colors, the characters, the nostalgia, how they work. It's got so much history to it."

The PEZ history is outlined on the wall near the visitor center entrance: In 1927, Eduard Haas III of Vienna, Austria, created a peppermint tablet for use as an adult breath mint, an alternative to cigarettes. He was an avid non-smoker.

Searching for a catchy name, Haas started to play with the German word for peppermint: pfefferminz. Shortening that mouthful, Haas focused on the first, middle and last letter. Presto! PEZ was it.

After decades of sluggish sales, the PEZ

marketing department unveiled the first full-body dispensers: Santa and a robot. And the product was re-oriented toward children; fruit flavors such as orange, lime, grape and wild cherry were added to the product line.

Consumers, including many kids and parents, began to take notice and to buy the dispensers with accompanying candy rolls, usually offered for 25 cents. (Today they go for \$1.99). In 1952 PEZ started operations in America, choosing New York City.

By 1972, the company's directors wanted to open a manufacturing plant in the U.S. Peterson, touted on the back cover of his fourth book as "the world's first and only official PEZ historian," credits Roger W. Boyd, who then was chairman of the Economic Development Commission in Orange, with bringing PEZ manufacturing to Connecticut. He used his international business connections to persuade PEZ executives that Orange was the ideal location. They broke ground in November 1973 and opened in 1975.

Fast forward 30 years to the spring of 2005. Peterson, then working for Hallmark



Top right: Shawn Peterson, the PEZ direct to consumer business manager, and his collection of notable and rare PEZ products. PHOTOS BY PETER HVIZDAK

Cards in Kansas City, came to Stamford for a PEZ collector convention, where he met PEZ CEO Joseph Vittoria and pitched his idea of a visitor center. When Vittoria said the company didn't have an archive of material for such a facility, Peterson said, "No problem. I've got this."

Four years later, Vittoria called Peterson and said the deal was on. In January 2010, Peterson came to PEZ with his collection and became a full-time employee.

In 2016 the center celebrated its fifth anniversary. A poster commemorating this states: "350,000 guests have visited from all 50 states and over 50 different countries."

Peterson notes, "We've had people come from Japan specifically to see this center.

I had a lady and her daughter here from the Netherlands a week or two ago. They were here for about 3½ hours."

Peterson says if a dispenser is rare enough, it can be worth several thousand dollars. "That would probably be something I haven't seen. That's what makes this hobby fun: there are unknowns out there that could pop up."

"Fun" is what it's all about for Peterson. He advises: "Buy and collect what you think is fun, what makes you happy. It's not as much fun if it's just an investment."

While strolling around the center, Peterson says: "Do what you love and you'll never work a day! To get to do what you love and share that with other people, that means a lot. And to have the company believe in what you do! It made my dream come true."

We pause to look through a window to a portion of the factory where packaging

is done. Peterson tells me, "We make 12 million tablets a day; that's a million rolls of candy. We use 100,000 pounds of sugar per week."

Here's another staggering nugget from Peterson's book: PEZ candies are sold in more than 80 countries and more than 65 million dispensers are bought annually.

When asked how his dispenser collection is progressing, Peterson frets he's not getting out to as many flea markets and tag sales as he should be. "You've got to go to a thousand of them to make a good find."

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays. He enjoys his New Haven neighborhood, running through the city's streets and parks and hanging out in its coffee shops. At home he plays his many 1960s and '70s rock 'n' roll albums and CDs.

RUNNING REFUGE

Before sitting down for our national bacchanalia on Super Bowl Sunday, take yourself out for a run in the morning, and support a great cause while you're burning those calories.

According to the United Nations, there are more people currently displaced by war than at any time since World War II.

New Haven's **Integrated Refugee and Immigrant Services** has been one of the most prominent resettlement agencies in the state and is hosting its 10th annual **Run For Refugees**.

Kicking off at 10 a.m., it's early enough to get in a good run or walk and have plenty of time to get ready for the party later.

10TH ANNUAL RUN FOR REFUGEES

FEB. 5 | 10 A.M.

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| this month | the short list



WINTER IS COMING

Game of Thrones, the HBO show that has become so ubiquitous that its reference points are now fixtures of everyday conversation, brings its sweeping orchestral score to Mohegan Sun for the **Game of Thrones Live Concert Experience** Feb. 25. Experience the sounds of Westeros, and hear what it sounds like beyond the Wall, in this immersive experience featuring the music of Grammy and Emmy Award-nominated composer Ramin Djawadi. The show starts at 8 p.m., and tickets are \$40-\$100. mohegansun.com



EVERYBODY JUMP!

A ski jump is one of the ways humans have tried to approximate flight. It's also one of the best things to watch in person if you get a chance. TV doesn't really capture the sheer speed and size of the endeavor. The folks up in Salisbury have been at it for some nine decades. On Feb. 10-12, the Salisbury Winter Sports Association hosts the 91st annual **Jumpfest** weekend at 80 Indian Cave Road. jumpfest.org

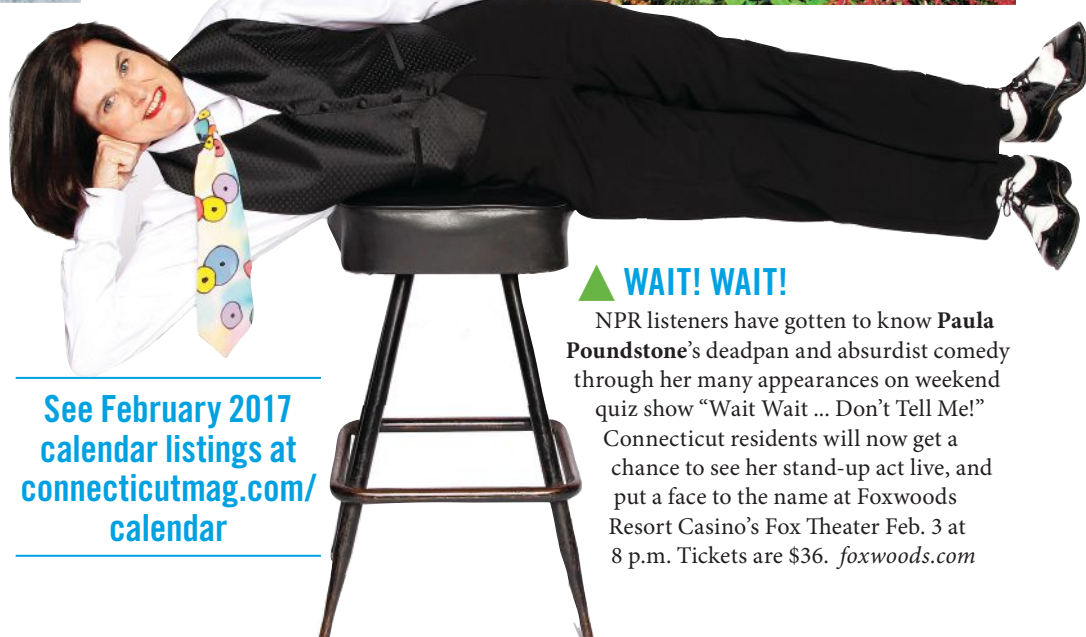
▼ FLOWER POWER

Winter is the perfect time to brush up on your gardening skills and get some new ideas for the spring and summer. Head to the Connecticut Convention Center in Hartford for a gardening extravaganza at the 36th annual **Connecticut Flower and Garden Show** Feb. 23-26. With display scenes that look like something out of Willy Wonka's Chocolate Factory, you are sure to generate some new ideas for your garden once the ice melts. Tickets for adults are \$18 and children ages 5-12 are admitted for \$4. ctflowershow.com



▲ EMBRACE THE COLD

Face winter head on by bundling up properly and jumping out into the cold and ice. (This is New England, after all.) From Feb. 8-12, the town of Monroe is giving you an opportunity to do just that at the first **Connecticut Snow Sculpting Competition & Winter Festival** at Wolfe Park. The snow-sculpting competition is a feeder event for the national competition in Lake Geneva, Wisconsin. The event will also feature a bevy of wintry activities, from snowshoeing to a winter market. monroect.org



See February 2017
calendar listings at
[connecticutmag.com/
calendar](http://connecticutmag.com/calendar)

▲ WAIT! WAIT!

NPR listeners have gotten to know **Paula Poundstone's** deadpan and absurdist comedy through her many appearances on weekend quiz show "Wait Wait ... Don't Tell Me!" Connecticut residents will now get a chance to see her stand-up act live, and put a face to the name at Foxwoods Resort Casino's Fox Theater Feb. 3 at 8 p.m. Tickets are \$36. foxwoods.com

| this month | front row

Lewis Black's distinctive brand of searing, righteous anger has been making us laugh for years. Through his books, stand-up specials and his appearances on *The Daily Show*, he has warmed the hearts of many in his own weird way. He is in fine form these days, as contemporary American politics has created plenty of material over the last year. Black returns to New Haven — where he studied at the Yale School of Drama — for a Feb. 26 date at the Shubert Theatre.

You're coming to the Shubert, and it's something of a homecoming for you.

Very exciting, actually! I lived [in New Haven] for a while. When I was a kid, actually one of the things that suckered me into the world of theater was shows would come down — you know, they go Boston, New Haven, to Washington, D.C. — and they would go through the Shubert Theatre and prep for Broadway, so it's interesting to be in New Haven at that theater. Because I've worked there, I've worked at the Yale Rep, I've worked the Long Wharf, all before the Shubert. It took a while.

Any fond New Haven memories?

I didn't have fond memories. My fond memories were of the students I went to school with who were kind of incredible. I spent five years there: '74-'79. [*Perfect Strangers* star] Mark Linn-Baker was a close friend and still is. A lot of the folks I went to school with became really good friends of mine, and that's who I really learned from. I went with a really good playwriting class. Ted Tally went on to write *Silence of the Lambs*, the movie. Jim Yoshimura did [*Homicide: Life on the Street*]. The other writers, who are not as well known, were stellar. So it was fun. In that sense, it was fun. It's too bad there were teachers.

Tell us a little bit about your *Rant*, *White & Blue* tour. What can people expect?

Mostly kind of an upbeat Christian comedy to go along with the way the country is, you know, now that things are really back to normal. I'm just excited to be a part of it! No. You finish up the election, then you launch into the next phase, so first it's about putting things in perspective and moving on from there. What did we really just see? How do I see it? There's a level that I don't have to do work anymore, when the president of the United States announces that he's picked Rick Perry to run the Energy Department, something that Rick Perry thinks should be dismantled. But even more than that, Rick Perry is a man who his last job was on *Dancing With the Stars*. That, to me, is funny. I don't know how to make that

funnier for human beings. If you miss that joke, you're missing the point of the reality that you're living through. ... Here's a little something: the president of the United States said that he's going to be the president *and* the executive producer of the the new *Celebrity Apprentice*. To which I said: "You can't be both!" I don't care if there's a law or not. If you really kind of think there's a certain dignity to the office, you don't sully it with your TV show, especially the new one. If it's so [expletive] important to you, then go back to doing your show. And then the host of that new show is Arnold Schwarzenegger! Is anybody [expletive] home? Anywhere? What was the fine line between putting him as the host of *Celebrity Apprentice* and making him a cabinet officer?

It seems, in terms of material, it's a bit like drinking from a firehose these days.

It's also: "What is my job?" I keep saying, and I'll continue to repeat it, you know, how am I supposed to make this [expletive] funnier? How do you satirize what's already satiric? It's like living in a book. It's like we're all characters in some weird fictional novel.

You've been a chronicler of idiocy over the years. Who are your favorite idiots or your least favorite idiots these days?

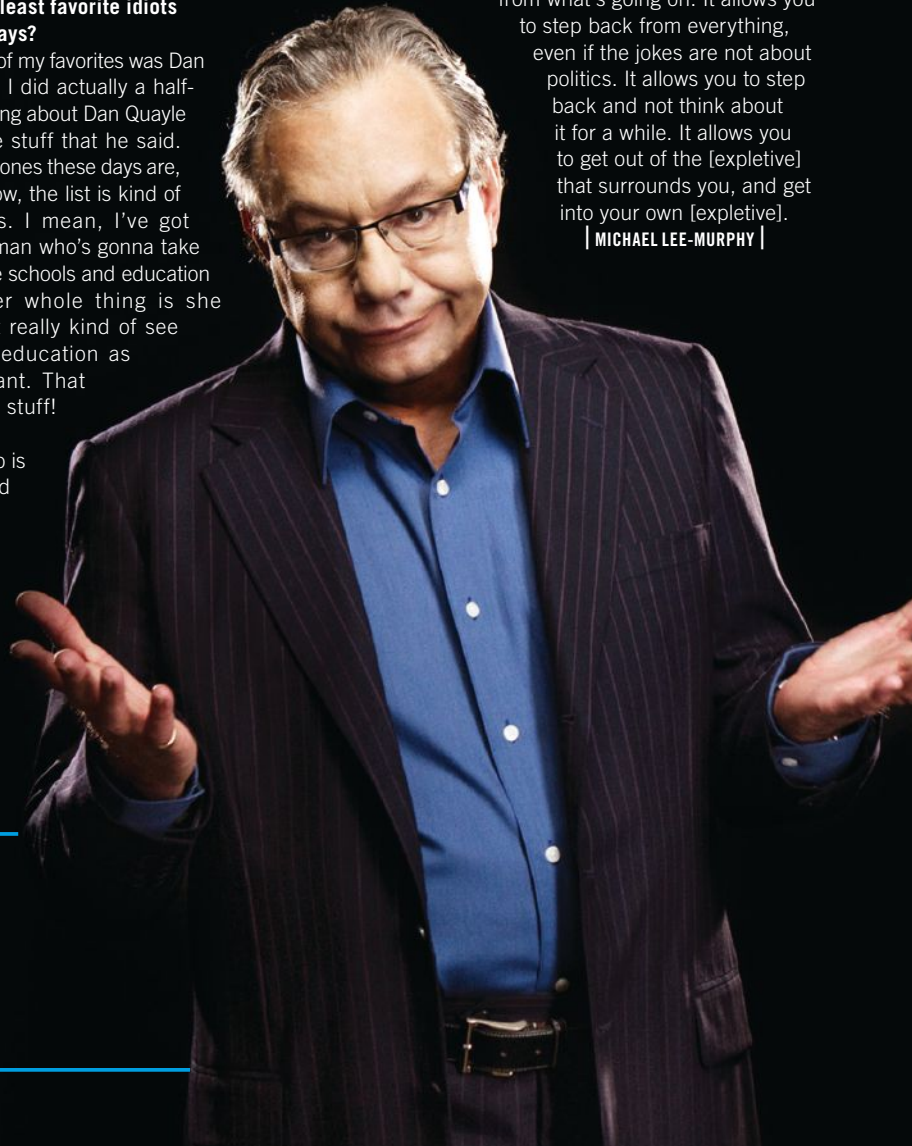
One of my favorites was Dan Quayle. I did actually a half-hour thing about Dan Quayle and the stuff that he said. But the ones these days are, you know, the list is kind of endless. I mean, I've got the woman who's gonna take over the schools and education and her whole thing is she doesn't really kind of see public education as important. That kind of stuff! The guy who is the head of the

EPA doesn't believe in climate change. Look, let's talk about some of the idiots: anyone who doesn't believe in climate change is an idiot. I mean, I don't have time for the argument, I'm not going to discuss it with people, it's done! ... It's kind of like if you're in Elizabethan London, and you're coming home, and there's soot on your face! And you go, "Oh boy, I can't believe the soot that's coming out of the air is on my face! There's no correlation." How do you not correlate it! Did you not live? These things are just [expletive] oddities? They're telling you Miami's going under, and you're laughing, "Oh you know, that's not a problem, we're just gonna put everything on stilts." Greenland is going away! You think it's doing it on its own? I won't discuss that with people, it's just madness! That is really beyond belief.

What do you see as the role of comics like yourself going into the next four years?

Getting another job! Something that's less stressful. Maybe a gun shop. That's what I've really been thinking of. There's a lot of money in it; it'll ease my retirement. So that, to me, is really important. Basically the job of the comic, whatever type of comedy you do, is to provide a certain amount of insulation from what's going on. It allows you to step back from everything, even if the jokes are not about politics. It allows you to step back and not think about it for a while. It allows you to get out of the [expletive] that surrounds you, and get into your own [expletive].

| MICHAEL LEE-MURPHY |



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Middlesex Hospital opened a new **Diagnostic and Interventional Suite** at its main location in Middletown in September. The Suite is a “hybrid” mix of state-of-the-art equipment to perform delicate cardiac catheterizations, and a variety of vascular imaging and interventional radiology procedures.

The new Suite was integrated into the Hospital’s existing cardiac catheterization laboratory, which opened in July of 2002. Diagnostic cardiac catheterization is the “gold standard” procedure for the diagnosis of coronary artery disease. The new Diagnostic and Interventional Suite will combine the Hospital’s capabilities, using new technology, to diagnose and treat disease in various types of blood vessels, in a singular location.

Of particular note will be the addition, as part of the new suite, of Intravascular Ultrasound (IVUS) technology. Intravascular ultrasound is a test that uses sound waves to see inside blood vessels. It involves a tiny ultrasound wand placed on the top of a catheter that enables physicians to view images from inside blood vessels in real time, to identify blockages and ruptures. IVUS images show the artery walls and can reveal cholesterol and fat deposits (plaques). Buildup of these deposits can increase the risk of a heart attack or stroke.

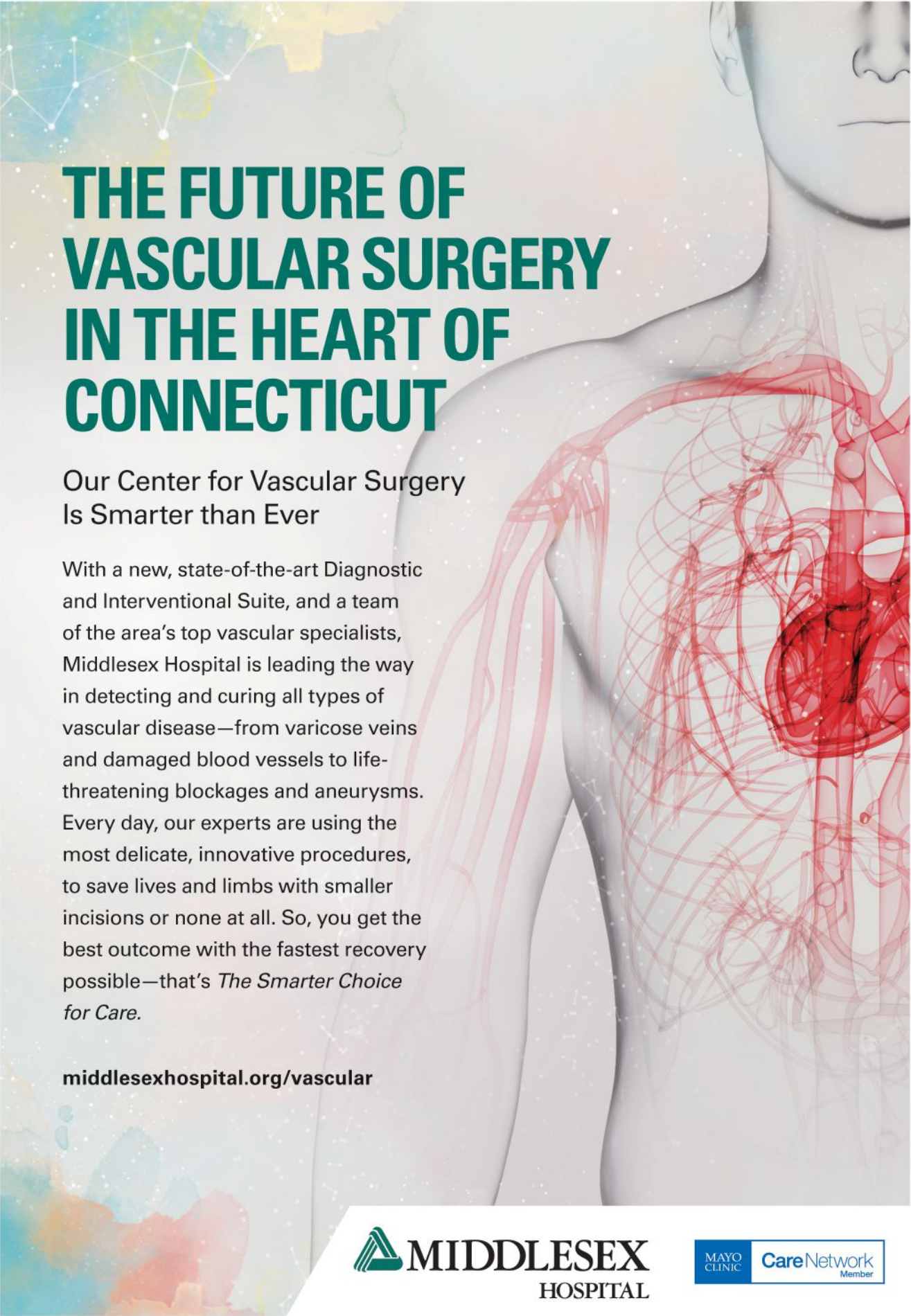
IVUS has many clinical advantages, including reduced exposure to radiation; reduced use of contrast agents; superior placement of stents to keep blocked vessels open or to repair damaged vessels.

During the ribbon-cutting ceremony for the new suite, Middlesex Hospital President and CEO, Vincent G. Capece, Jr. told those gathered, “I am proud to say that Middlesex Hospital has a longstanding tradition of investing in the latest technology to improve patient care.

“What you will see today is a fine example of that technology. The new Diagnostic and Interventional Suite is the direct result of the collaboration, hard work and guidance of many individuals here at the Hospital, who are dedicated to providing the safest, highest-quality health care, and best experience possible for our patients.”

Middlesex Hospital, in Middletown, CT, is a 275-bed acute care hospital and part of the Middlesex Health System, an independent, not-for-profit, community-based health network of inpatient, outpatient, diagnostic, emergency and rehabilitation facilities. Middlesex Hospital is also a member of the Mayo Clinic Care Network. The Mayo Clinic Care Network extends Mayo Clinic’s knowledge and expertise to Middlesex Hospital physicians and health care providers as they consider the best interests of their patients. Through this collaboration, Middlesex Hospital providers have access to unique services from Mayo Clinic to help care for their patients right here, close to home.

For more information about Middlesex Hospital, go to www.middlesexhospital.org.



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middlesexhospital.org/vascular





Grease performed at the Bradley Playhouse in Putnam.

Below: A production at Chestnut Street Playhouse in Norwich. R. MACPHERSON PHOTOGRAPHY

Now Taking the Stage...

SEE A SHOW AT THESE VARIED AND VIBRANT COMMUNITY THEATERS

BY MICHAEL LEE-MURPHY

For thousands of years, people have looked to theater to see themselves reflected back. There is something magical about seeing a small snapshot of one's own existence played out in front of your eyes. Sometimes theater can go even further. The German playwright Bertolt Brecht wrote, "Art is not a mirror held up to reality but a hammer with which to shape it." Small community theater houses are often the best places to encounter the hammer that Brecht wrote about. There are, perhaps, better-known theaters in the state, such as the New Haven triumvirate of the Shubert, Yale Rep and Long Wharf. But here are some others to check out.

Bregamos

New Haven

This small theater is hidden away in the back of the Erector Square factory complex on the northern edge of New Haven's Fair Haven neighborhood. Bregamos specializes in plays with a political and activist bent, often focused on the experiences of the Latin American community, both in the U.S. and Latin America. This past fall they hosted a spectacular party on Dia de los Muertos, the holiday of honoring loved ones

who have died and hoping for a better world to come. While the 2017 schedule has not been announced as of this writing, you can be sure that the current political turbulence will be at the forefront of the minds of the local playwrights, directors and actors.

492 Blatchley Ave., New Haven
bregamostheater.org

HartBeat Ensemble

Hartford

The essence of this capital city theater group is right there in the name: this community theater does its best to tell stories and put on stage plays that reverberate at the very core of the city of Hartford, like a beating heart. Since 2001, the HartBeat ensemble has put on plays that are set in the city, offering a Hartford-based perspective on the world. In September, HartBeat celebrated its 15th anniversary, and is now housed in its own permanent space at the Carriage House Theater on Farmington Avenue. In April, HartBeat will host a Women's Theater Festival, in which the female members of the ensemble will stage readings around themes like addiction in Hartford.

360 Farmington Ave., Hartford
hartbeatensemble.org



Oddfellows

Middletown

Founded in 1975, this Middletown youth theater institution has introduced thousands of young people to the world of theater and drama via acting, directing and working the technical side of theater. In 1994, Oddfellows moved into its own 10,000-square-foot building on Washington Street, featuring a 110-seat theater. Since then, Oddfellows has been recognized by the Middlesex County NAACP for its commitment to young people living with the challenges of poverty.

128 Washington St., Middletown
oddfellows.org

Chestnut Street Playhouse

Norwich

This playhouse in an old converted firehouse takes to heart Brecht's



Sea Tea Improv

Hartford

If improvisational comedy is your thing, you can't do much better than to check out Sea Tea Improv. The wackiness of improv often hides the sheer genius it takes to perform, and the folks at Sea Tea have been strong practitioners for quite a while. In addition to their improv comedy shows in their own black box theater on Asylum Street, they also host improv classes and workshops at a studio on Pratt Street.

15 Asylum St., Hartford

seateaimprov.com

Curtain Call

Stamford

Founded in 1990 before moving to its current location in 1992, Curtain Call was launched initially with the help and assistance of the Stamford Community Arts Council. According to the theater, they entertain some 30,000 people a year, and put on a free outdoor Shakespeare show every summer. The 2017 season is full of must-sees, from *The Who's Tommy* in February to April's *The Independents*, depicting the relationship between Mary Cassatt and Edgar Degas.

1349 Newfield Ave., Stamford

curtaincallinc.com

characterization of art as a "hammer with which to shape" one's surroundings. According to the Chestnut Street Playhouse's website, those who run the space "strive to be a major catalyst for community involvement and revitalization through the arts." The playhouse offers a summer theater program for children, and the 2017 season will feature a number of musicals, from *The Addams Family* in March and April to the musical *Seussical* over the summer.

24 Chestnut St., Norwich

chestnutstreetplayhouse.org

Bradley Playhouse

Putnam

The rural northeastern Quiet Corner hides this not-so-quiet Putnam playhouse. In 2016, *Yankee Magazine* named the Bradley Playhouse the best community theater in New England. The title is a long time coming for the Bradley, as it's been around for 115 years. The theater is a great example of how rural, small-town America can be an ambitious, worldly place. Productions this year will include a range of shows from *The Little Mermaid* to the musical *Buddy — The Buddy Holly Story*.

30 Front St., Putnam

thebradleyplayhouse.org

Ivoryton Playhouse

Ivoryton (Essex)

One of the most prominent community theaters in the state is the venerable Ivoryton Playhouse. We rated it as the best small theater in the state in our 2016 Best of Connecticut feature, and 2017 should see the playhouse continue with its usual excellence. Our picks in the 2017 season include the production of *Biloxi Blues* from April 26 to May 14, and at the peak of the summer heat, you can't afford to miss the legendary story of heat in the city, *West Side Story*, which runs from July 5-30.

103 Main St., Ivoryton

ivorytonplayhouse.org

Square Foot Theatre

Wallingford

Imagine if the strip malls and mini-marts of the U.S. were filled with cultural institutions, rather than chain stores and endless retail. The Square Foot Theater in Wallingford is located in just such a strip mall off exit 66 on the Wilbur Cross Parkway, and focuses on putting on musicals. The 2017 season will feature *The Little Mermaid*, *Billy Elliot* and *Godspell*.

950 Yale Ave., Wallingford

squarefoottheatre.com



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Sea Change

MYSTIC SEAPORT'S NEW
EXHIBITION HALL DAZZLES

BY MICHAEL LEE-MURPHY

Mystic Seaport has long been one of the great gems of the Connecticut shoreline, and indeed the whole New England coast. The *Charles W. Morgan* whaler and replica shipyards have, for decades, been drawing people from around the world who are trying to dig down deeper into our state's relationship with the sea, and the economies of older times.

This year, Mystic Seaport has opened the 5,000-square-foot Thompson Exhibition Building. Now the largest exhibition space in the seaport, it will be the new home of the seaport's big shows, as well as a local host for traveling exhibitions. The building itself is magnificent. Built by Essex architectural firm Centerbrook, the structure has a distinctive curve that resembles — to this observer, at least — the hull of a wooden whaling ship. To many, the shape of the building also resembles a large wave, breaking over the exhibits inside.



COURTESY OF MYSTIC SEAPORT

The building is also geothermally heated, utilizing some 20 wells that go 500 feet into the ground, warming the building with deep underground air that stays at a consistent temperature year round. The inaugural exhibit, too, firmly roots the new Thompson building in the seaport. The *Sea Change* exhibit is full of unusual and stunning items drawn from the seaport's impressive collection. Many of the items featured in *Sea Change* have been owned by the seaport for some time, but had not been displayed in a proper space.

Upon entering the exhibit hall, the viewer is immediately greeted by a massive

projection screen of the sea, which can be adjusted through different states of calmness up to violent choppiness. The wall of water introduces the viewer to the central theme behind the exhibit: the ever-changing nature of the sea — its living, awesome power.

The phrase “sea change” originates in Shakespeare’s *The Tempest*, and the full quote is projected on another wall of the exhibit: “those are pearls that were his eyes; ... a sea-change into something rich and strange.” Throughout the hall, pinned to large white forms that resemble sails or icebergs, the museum-goer is carried through a fascinating series of displays. The highlights included a ship model from the 1740s that has a mystifying and intricately detailed interior, only viewable through the modern technology of a pinhole camera that the viewer can control.

Back before oil and gas generated our electricity, hunters chased whales across the globe for the oil used to light lamps. Visitors get a pure, raw sense of this pursuit at Mystic Seaport.

The inaugural exhibition in the Thompson Exhibition Building further deepens, and wonderfully complicates, our understanding of human beings’ relationship to the sea, up through more recent times. Through interactive audio and video, museum-goers can listen to a battery of experts from various fields speak about the exhibits. One can learn about an indigenous-made Arctic canoe known as a umiak, which hangs above the viewer’s head.

Sea Change will occupy the space through the fall, so there is plenty of time to catch the show. We can be sure that the next exhibits that come through will be engaging, if they are anything like the inaugural show. To the decades of learning and immersion offered by the seaport, it now adds a proper exhibition hall in which to really strut its stuff.

mysticseaport.org

Capital Community College congratulates our colleague and partner, Christian Arsenault, for his great work supporting students to achieve success through the Capital Community College Magnet Academy!



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Masters of Puppets

UConn's BALLARD INSTITUTE AND MUSEUM SHOWS JUST HOW FAR PUPPETRY CAN GO

BY MICHAEL LEE-MURPHY

We may not realize or appreciate it, but puppetry is everywhere. To borrow a phrase from John Bell, puppetry is “ubiquitous and invisible.” Bell is the director of the Ballard Institute and Museum of Puppetry, as well as a professor in the Dramatic Arts Department at UConn's School of Fine Arts, and his definition of puppetry is an expansive one: it is “the form of manipulating objects to create images,” he says. After hearing Bell speak about puppetry, one begins to spot it in all types of places: the new Star Wars film *Rogue One*, the *Lord of the Rings* films, big New York City shows like *The Lion King* on Broadway or *The Magic Flute* at the Metropolitan Opera. All owe much of their appeal to the ancient art of puppetry, according to Bell.

“We see puppetry in its different forms all over the place in contemporary culture,

but it's not necessarily recognized for what it is,” Bell says.

Another thing that might not necessarily be appreciated is that UConn and its Ballard Institute and Museum are known throughout the puppetry world. UConn is one of only a few places in the U.S. where students can get a Bachelor of Arts degree with a focus in puppetry, and it is the only place in the country that offers a Master's and Master of Fine Arts in puppetry. The program celebrated its 50th anniversary in 2015.

“Connecticut plays an unusually important role in the development of puppetry,” Bell says, adding that the program is highly respected among puppetry professionals, from Broadway to Hollywood.

Even UConn's contribution alone has been substantial. The program is “really renowned for the high level of training that students get when they study here. Employers know that a student coming out of the puppet arts program has a really strong foundation, and knows how to



PHOTO BY GRAHAM GARDNER, PUPPET SHOWPLACE THEATER

build, knows how to perform,” Bell says.

On Feb. 11, you can catch a glimpse of just what puppetry can be, as Brad Shur's *Cardboard Explosion* tour stops by the Ballard Museum. Using nothing but cardboard, an item so ubiquitous that we barely ever think about it beyond packing and shipping, Shur creates tremendous sets that come to life. To see his show is to realize just how powerful our imaginations can be.

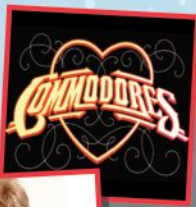
bimp.uconn.edu

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18 An Evening with
Rita Moreno



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8 Ethan Bortnick
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13 Ricky Nelson Remembered
ft. Matthew & Gunnar Nelson

25 Buddy Guy



MAY

9 The Tenors



17 Under The Streetlamp



One Career at a Time

At 85, Rita Moreno could easily look back at an extraordinary career and just cuddle with her Oscar, Emmy, Grammy and Tony awards, as well as her Kennedy Center Honor and the National Arts Medal.

But the multi-talented performer is just too busy, especially with her new Netflix series produced by New Haven-born Norman Lear (also ever-active with issue-oriented entertainment at the age of 94), a reboot of his '70s hit TV series, *One Day at a Time*. This go-round the show centers on a Cuban-American family in which Moreno plays the grandmother.

"It's going to set a new standard for shows about people from other nationalities," Moreno tells me in a recent telephone chat from her Berkeley, California, home. "It's done with such style and grace, and it's hilarious, though there are some tears along the way, too."

Moreno will take a break from the series to bring her autobiographical show — think of it as a theatrical memoir covering her 70-plus-year career — to the Ridgefield Playhouse Feb. 18.

"It's a personal kind of show because

it speaks a lot about my life," she says.

"There's some Broadway songs, I do some songs in Spanish and I tell lots of wonderful anecdotes about my life and career, which I'm astonished at myself because it's a very tough business."

But when things weren't going well in the movies, she says, she got a gig on TV, "and when I was out of a job there, there was work on stage. I always kept working."

The gigs the actress-singer-dancer talks about in the show include playing Anita in the film *West Side Story*, a long run in the '70s on TV's *The Electric Company*, playing Sister Pete on HBO's *Oz*, starring as Googie Gomez in Broadway's *The Ritz*, and scores of others roles in all mediums. And then there were her relationships with Marlon Brando, Elvis Presley and Anthony Quinn.

She doesn't look back, but whenever she passes her awards — "it looks like a heavy-metal collection," she jokes — she says she is astonished by the journey of the former Rosa Dolores Alverio, the little girl from Juncos, Puerto Rico, who made good in the U.S. "I'm just amazed by it all."



Rita Moreno PHOTO BY AUSTIN HARGRAVE

DID YOU KNOW...?

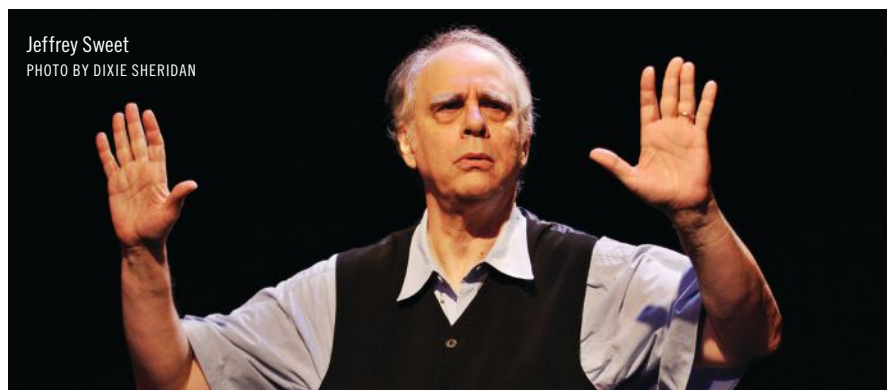
...Ghostlight Records recorded the cast album of the Broadway production of *Holiday Inn*, which began at Goodspeed Opera House in 2014. Look for a spring release of music from the Roundabout show that ended last month and starred Bryce Pinkham.

...Hartt School alumni working in New York include the Tony-nominated Marin Ireland in the off-Broadway *On the Exhale*. It's a solo work by *Narcos* writer Martin Zimmerman looking at gun violence through the eyes of a liberal college professor pushed to violence. Also part of a pack of young women who make up a soccer team in the off-Broadway hit *The Wolves* is Hartt's Lizzy Jutila.

...the Oscar-buzzed indie film *Moonlight* was based on a semi-autobiographical work by Tarell Alvin McCraney, 2007 playwriting grad at the Yale School of Drama. In July he will be the new chairman of that department.

...when Eric Ulloa was an actor at Goodspeed Opera House's *The Most Happy Fella* four years ago, he began working on a play about the aftermath of the Newtown tragedy. That work developed into *26 Pebbles*, which will receive its regional theater premiere at Human Race Theatre Company in Dayton, Ohio. Look for other productions in the coming year, too.

...Fairfield's Justin Paul is hotter than hot with his composing partner Benj Pasek. They wrote the score to the hit Broadway musical *Dear Evan Hansen*, wrote the lyrics to the film musical *La La Land*, are writing the score for the Hugh Jackman movie *The Greatest Showman* (about Bridgeport's P.T. Barnum, to be released Christmas 2017), and are just starting to work on new music to Disney's upcoming live-action version of *Snow White*. Hi-ho.



Jeffrey Sweet
PHOTO BY DIXIE SHERIDAN

▲ SWEET TALK

Jeffrey Sweet learned a lot about playwrights in compiling *What Playwrights Talk About When They Talk About Playwriting*, his new Yale University Press book of theater interviews, out this month.

Sweet, who also wrote the terrific coffee table book, *The O'Neill*, about Waterford's O'Neill Theatre Center, interviewed more than a dozen theater figures, including New Haven's Donald Margulies and Roxbury's A.R. Gurney, for this insider's peek into the writer's world.

"If there was something most had in common, it would be the desire to move from their solitary pursuit to be in the

same room with actors and to be involved in the pleasures of rehearsals," Sweet said from his Manhattan home where he was working on his upcoming play, *Kunstler*.

There's plenty of practical advice to young playwrights as well as some delicious details and behind-the-scenes stories: Arthur Miller's rift with Margulies; why Edward Albee loved *Seinfeld*; Christopher Durang talking about his absurdist parody of *The Glass Menagerie*, called *For Whom the Southern Belle Tolls*.

Sweet says a common thread among the writers is the feeling of being an outsider: "On one hand it's painful," says Sweet, "but on the other it sure spurs creativity."

A BEAR MARKET

In the world premiere of *Imogen Says Nothing*, now playing through Feb. 11 at Yale Repertory Theatre, playwright Aditi Brennan Kapil (Long Wharf's *Agnes Under the Big Top*) creates an Elizabethan world where Shakespearean plays are presented



Ashlie Atkinson

across the street from "bear baiting" entertainment. (Think WWE matches with grizzlies and hounds.)

Enter a young woman determined to make a place for herself on stage and off, played by Ashlie Atkinson (Long Wharf's

January Joiner, off-Broadway's *Fat Pig*).

"She's a character who has no time or inclination to do any sort of stereotypical, gendered behavior," Atkinson says between rehearsals.

It's a role model of sorts for the actor, who describes herself as "a pleaser" but describes her character as "a gladiator." But there's an aspect in her own life she can perhaps draw upon: She plays on a roller derby team in New York City.

In the play, which she describes as "funny, challenging, upsetting and moving," Shakespeare "is the least

important character on stage."

In the Bard's day, women weren't allowed to perform on stage, while fair-looking young men took on distaff roles.

"The show is a way to look at what voices were removed and what that erasure does to people and the culture at large."

Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for The Hartford Courant. Email him at FrRiz@aol.com. Follow him on Twitter@ShowRiz.

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Smarten Up With This Oil Gauge

The internetization of the home has turned any willing household object, even the doorbell, into a “smart” device enlightened by a Wi-Fi connection.

How is it possible, between the connected egg holder and indoor herb garden, that the internet of things overlooked the big, fat, smelly oil tank in the basement?

As the Nest thermostat becomes a tech star by adjusting a home’s temperature to the family’s living habits, reducing heating costs, the oil tank sits in a dark corner of the basement filled with empty promise.

How smart is that? But what if the tank could communicate like other smart devices, texting the owner when it’s time for a refill and tracking usage by the hour, week, month and year? And what if it enabled homeowners to break free from automatic delivery without suffering empty-tank anxiety? The smart homeowner would then shop online, get the lowest price for each refill and save hundreds of dollars each year.

Steve Williams, 28, of Ridgefield, is an engineer and owner of an older home that uses heating oil.

“I burn a ton of oil,” he says. “Every year, I try to do something different to take control of the oil consumption. I had this idea: What if we literally give you the means of understanding your oil by creating a device?”

Williams finally acted on his frustration with a childhood friend, Joe Mygatt, 28,



PHOTO PROVIDED

also an engineer and Ridgefield resident. They developed the Smart Oil Gauge, which uses an ultrasonic sensor that monitors oil levels throughout the day. In May 2016, they started Connected Consumer Fuel (connectedconsumerfuel.com), listed the product on amazon.com in October for \$169 and waited.

“When we first launched it,” says Williams, who leads the product management team at Branson, an Emerson-owned, welding-technology company in Danbury, “we looked at each other and said, ‘Let’s see if we can sell 10. If we sell 10, then we’ll buy 100 [circuit] boards and see what happens from there. We sold 10 in the first couple of days.’”

By then, the gang-of-two Connected Consumer Fuel was working out of a converted barn on chief engineer Mygatt’s property. Williams, who declined to discuss sales figures, says he and his partner have outsourced much of the developmental work, including database programming, web development and design. They assemble the devices in the barn.

The gauge, compatible with 275- and 330-gallon indoor tanks, has a bit of a do-it-yourself look. It’s a piece of 2-inch threaded metal piping that screws into an oil tank’s unused holes topped by a white plastic cap. Beneath the screw-on cap, two lithium-ion batteries power the circuitry that, besides the ultrasonic sensor, includes

a Wi-Fi connection.

The CONNsumer’s hands-on audition began with repeated failures to connect using a smartphone because, it turns out, the gauge did not recognize two-word home networks. Now it does.

The Smart Oil Gauge has no associated app, only a website for tank readings — usually a disqualifier in the smart-device world. But Williams says an app, now in development, will arrive in time for the next heating season.

Once installed, the smart gauge can free homeowners to find the best deal on oil. The CONNsumer, who now heats with oil after a decade with natural gas, does not like being tethered to a single oil company. So, after finding a local technician to service the boiler regularly, the search for the best oil begins at cashheatingoil.com or other sites that list prices and locks in delivery. (Also visit the state Department of Energy & Environmental Protection’s list of regional oil prices at ct.gov/deep.)

The CONNsumer found a 40-cents-per-gallon difference on a 200-gallon delivery — a savings of \$80 — when switching suppliers on his last fill-up. Dig through your account on the rudimentary Connected Consumer website and you’ll also find information recorded by the gauge: current oil level, battery health (the batteries are expected to last up to five years and you are notified when they’re running low) and level- and usage-history graphs.

The CONNsumer, as of this writing, feels comfortable knowing there are 191.81 gallons in his oil tank. But are there enough people willing to give up automatic delivery for the Smart Oil Gauge and the free market?

“If you run the numbers,” says Williams, “there are 7 million houses heated with oil. There is a market here. Much of the industry and the technology in oil delivery have stayed the same for decades. You see the same trucks driving around, the same tanks.”

What’s your comfort level? If you can stomach the cost of a \$169 gauge, your big, fat, smelly oil tank might start looking almost as smart as a Nest.

Are you a company with a Connecticut presence that has a consumer-ready product capable of withstanding a test run by the CONNsumer? Email connsumer@connecticutmag.com.

How is it possible,
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INTRODUCING Dr. Richard Carpenos, DC

Are you in pain? Have you tried everything to alleviate your pain without success? Are you contemplating surgery? Tried injections? Had surgery and are still in pain? In many cases, the operations are necessary for proper health and recovery from an injury. However, we have seen hundreds of patients who received operations they did not need and are still in ridiculous pain. Our **Newlife™ Healing System** is both high-tech and non-force, and most important, proven to be a safe and effective alternative to surgery. You will see we have the best therapeutic modality for advanced pain relief and expedited healing times! Our **LiteCure® Laser** delivers soothing, deep, penetrating, photonic energy to bring about profound physare blocked and the damaged tissues begin the physiological process of repair 3-5 times faster than normal. This all occurs as the essential healing factors are brought in and the non-essential wastes are removed, with increased circulation at the site of injury. These therapeutic enhancements of the cellular chemistry are triggered by our **LiteCure® Laser**, making it a truly profound healing modality and experience!

Surgeon has PERSONAL Experience!

Dr. Robert Morrow, a well-known, trusted orthopedic surgeon who had completed over 15,000 surgeries, said "I was suffering from shoulder pain for 6 months straight with no relief. I heard about laser treatment and after seeing and hearing many of my patient's stories, I did more research on the topic and found that the doctors and staff now using these **LiteCure® Lasers** people who think that surgery is their only option. I went to get treated and was amazed that it took away all of my pain. After 6 months of misery, I was relieved and I am now **Pain Free!** I know that orthopedic surgeons don't always fully understand the available alternatives to surgery and, as a result, many patients are sent through long, painful and costly procedures. There are many of you who have been through the process of using prescription medications and injections... with little or no relief. Physicians who recommend drugs are limited by their options, for treatment, so they continue to prescribe medications. I have found that this **Newlife™ Healing System** is very effective at treating patients that have not responded to other procedures, even those who have already tried surgery. I concluded, to give patients the best possible care, there needs to be referrals provided to chronic pain patients so they can receive these unique therapies."

ADVANCED TOOLS for diagnosing and providing the best pain relief possible!

Patients cannot get a more complete exam for this treatment than that provided at **Newlife Laser Clinics**. We are tooled with advanced diagnostic and care protocols, for the use of spinal decompression and deep tissue laser technologies that are the most advanced pain-relieving options in the market. We are tooled to provide you care that is breaking through the barriers of traditional medical and chiropractic. Don't undergo painful, costly, needless surgery that often can be avoided.

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**2 Free
Visits**

TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy**."

CONGRATULATIONS **GEORGE SPRINGER**

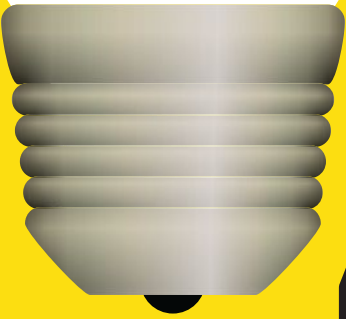


**CONNECTICUT MAGAZINE'S
40 UNDER 40!**

FROM YOUR HOUSTON ASTROS FAMILY

40 UNDER 40

THE
CLASS
OF 2017



HERMINUTOMO/ISTOCK/THINKSTOCK

Meeet the best and brightest of Generation Next — people under the age of 40 who are excelling in their fields, leading and influencing others, and making a difference. You'll find educators, business owners, musicians, artists, television personalities, social activists, movie stars and more, as nominated by friends, family, co-workers, admirers and *Connecticut Magazine* staff.

BY ERIK OFGANG, MICHAEL LEE-MURPHY AND ALBERT YURAVICH



BRANDON DUFOUR, 33 ▲

Middlebury

Business owner

If your 16-year-old took driver's ed, you might already be familiar with Dufour. He is the co-founder and CEO of the Next Street Driving School, which, with 70-plus locations, is the largest in the Northeast, and in recent years was named one of the fastest-growing privately held companies in the U.S. by *Inc. Magazine*. This, after Dufour put the brakes on his career as a publicist in the music industry, in which he served as the marketing coordinator for the Dave Matthews Band.

CHRISTIAN T. ARSENAULT, 30 ▼

Middlebury

School principal

Arsenault is the founding principal of Capital Community College Magnet Academy in Hartford, an Early College High School that allows students to earn up to 45 college credits before they graduate. Under Christian's leadership, students at the Hartford Public Magnet School boast an average GPA of 3.4 in their college coursework without a single student receiving an F. Sounds like A+ work to us.

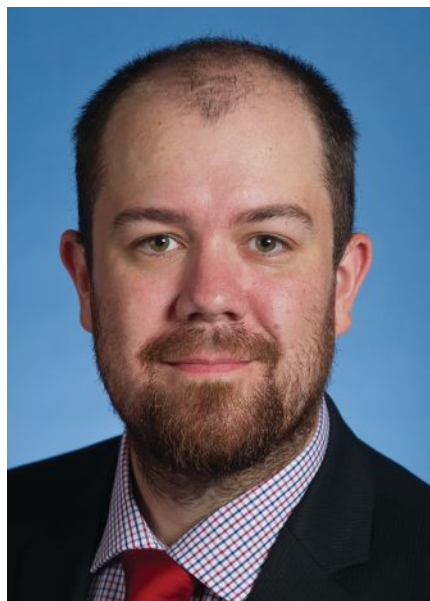


BRENT PETERKIN, 39 ▲

Derby

Coordinator for anti-gun violence program

Peterkin is the statewide coordinator for Project Longevity, Connecticut's multi-city group gun violence reduction initiative. Connecticut is the only state in the country implementing such an initiative statewide, and the program is viewed as a national model for violence reduction and strategic coordination. Previously, Peterkin served the state's Office of Early Childhood and focused on parent engagement and fatherhood development. He also worked with Yale University's Global Justice Program initiative, Academics Stand Against Poverty and supported at-risk high school students with emotional, behavioral and learning disabilities at Greenburgh Academy in Yonkers, New York.



BARRY LABENDZ, 35

Kent

Brewery owner

As co-owner and the public face of Kent Falls Brewing Co., Labendz's name has become synonymous with delicious Connecticut-made farmhouse ales, many of which utilize ingredients from Camps Road Farm, where the brewery is based and Labendz lives. The brewery also uses other locally grown ingredients when possible, and in 2016 used hops from the state's first two commercial hops farms. But the brewery's mission to support local agriculture doesn't end there. "I advocate for and am working with the state to legally define and recognize farm breweries and pass a farm brewery permit which will incentivize farmers to grow, breweries to produce, and people to consume locally grown and produced beers," Labendz says.



CATHERINE RAWSON, 39 ▼

Washington

Conservationist

As executive director of Weantinoge Heritage Land Trust, Rawson oversees Connecticut's largest land trust and the 18th largest in the United States by the number of lands it conserves. She works to protect almost 10,000 acres in 17 communities in Litchfield and Fairfield counties. Rawson is a graduate of Vermont Law School (where she studied environmental law) and has her Master's degree in environmental management from the Yale School of Forestry. She is also chairwoman of the Connecticut Land Conservation Council Steering Committee, commissioner of the Land Trust Accreditation Commission, council member of the Land Trust Alliance Conservation Defense Advisory Council and a Housatonic Valley Association Litchfield Hills Greenprint Steering Committee member.



MIGUEL RIVAS



MATT AND CHRISTINE HANKS, 33

South Windsor

Animal foster parents

This husband-and-wife team made waves in the state's animal welfare community over the past year. Since January 2016, they have volunteered to help the Connecticut Humane Society prepare dogs for adoption. Requesting dogs with behavioral issues that are shy, under-socialized, stressed or have medical challenges, they've welcomed seven of the Humane Society's most difficult dogs into their home. Christine has trained dogs since she was 8, and thanks to the Hanks, each dog they have taken in has been successfully adopted by a new family. That is, except for Tika, who became a permanent part of the Hanks household when the couple decided to adopt her themselves.

JASON IGLESIAS, 37 ▼

Guilford

Food center owner

Iglesias acquired the Guilford Food Center in May 2015 and transformed it into a local hub. Part butcher, bakery, grocery, coffee and juice bar that also offers beer and wine, the food center is a local and artisan food mecca. In addition, Iglesias is a dedicated member of the community. He helped with the Guilford Dog Park's creation, offering organizers a space to host events and conduct fundraising, and he co-chaired the annual Taste of the Shoreline last August. His staff also collects tips that are donated to a local charity each month.



ETHAN WEINSTEIN

PAUL MANNION, 36 ▲

Bethel

Food truck owner

As the owner of the Green Grunion Food Truck, Mannion has wowed foodies at breweries across Connecticut and at his home base at Kenosia Park in Danbury with his critically acclaimed San Diego-style burritos. Now, he's joining forces with Lisa Tassone (owner of La Zingara and Ecco in Bethel), Chris Sanzeni and Kevin Arrington to open Broken Symmetry Gastro Brewery at the historic railroad station in Bethel. When it opens in the late summer or early fall of 2017, the menu at the brewpub will feature Grunion mainstays paired with Belgian-influenced beers. Mannion is psyched to bring something new and exciting to his hometown.



CATHERINE KIERNAN OF KIERNAN PHOTOGRAPHY

MATT BAILEY, 39 ►

Durham

Restaurant owner

Bailey has enjoyed success in the food industry. From 2005 to 2012 he was vice president of operations for Edible Arrangements, helping the company grow from fewer than 85 locations to more than 1,050. Now he is president of Fork Hospitality, which opened Elm City Social last year to great acclaim and more recently Olives and Oil, a new restaurant in New Haven. Along the way he's helped raise funds for local nonprofits including The Hunger and Homelessness Action Project, the Connecticut Food Bank, City Seed, Camp Kesem at Yale and the New Haven Animal Shelter.



REGINALD N. PRESTON, 36 ▼

Pawcatuck

Navy lieutenant commander,
museum director

As the officer in charge of the historic ship USS Nautilus (SSN 571) and director of the U.S. Navy Submarine Force Museum, Preston played a major role this past year in helping to celebrate Connecticut's Submarine Century, 100 years from the time submarines were first stationed in Groton. Previously, he served as the first chief of staff for the Enlisted Women in Submarines Task Force, and coordinated efforts across every major branch of the Navy to create the plan to integrate submarine-enlisted ranks with female sailors. "I am incredibly proud of my contribution to bringing women into the enlisted ranks of the Submarine Force," he says. "I am energized every day to come to work representing 116 years of U.S. Navy submarine history. Specifically highlighting the deep ties of the 'Submarine Capital of the World' [Groton] and southeastern Connecticut that have been the foundation of the world's most dominant undersea force is my distinct pleasure."

AMANDA LONGORIA

EMANUELA PALMARES, 34

Danbury

Newspaper editor, community advocate

Palmares is the editor of *Tribuna*, Connecticut's largest trilingual newspaper. Among other community-related activities, she serves as vice president of The New American Dream Foundation, the philanthropic arm of *Tribuna*,

is an advocate with the Women's Center of Greater Danbury, a home visitor with the Danbury Head Start Program and a board member of the Danbury Aging in Place Council, the Regional YMCA, Danbury High School Governance and the Danbury Housing Partnership. "I see myself as an advocate for gender, racial, ethnic and political diversity," she says. "I am an immigrant who at one point was undocumented. I am an American, at times liberal and at times conservative. I am a woman, a mother, a business owner, community activist, and by a hair — a millennial with a drive to change things for the better."

ANNA PAULA PACHECO



U.S. NAVY PHOTO

ADAM LOPEZ, 28 ►

Naugatuck

Entrepreneur

Lopez founded an entertainment management, marketing and branding firm called New Age Media Management in 2011, and an on-demand delivery service, delivering everything from fast food to dry cleaning, called The Naugatuck Truck in 2015. In its first 12 months in business, The Naugatuck Truck has had more than 1,500 orders and is projected to service six to seven new markets by the end of this year. While growing the business, Lopez has done local food drives, bringing meals to 500 families in Naugatuck, and has volunteered with Habitat for Humanity, Connecticut Special Olympics and the American Cancer Society, among other groups. He is also the youngest member of the Naugatuck Board of Finance.





FRANK DI PIETRO, 37

Stamford

Police officer

In 2013, Di Pietro, an officer with the Marine Unit of the Greenwich Police, made headlines when he jumped onto a runaway boat moving at dangerously high speeds through crowded waters off Stamford and brought it under control. Earlier this year he made more headlines when he returned to duty after his lower leg was amputated as a result of a non-work-related ladder accident in 2014. Getting back into uniform was a personal milestone for Di Pietro and an inspiration to others.



ILARIO ALTAMURA, 33 ▲

Stamford

Concert promoter

From family gatherings to neighborhood parties, Altamura was organizing entertainment events from an early age. These days, as the co-founder of Parachute Concerts, he is promoting some of the biggest acts in music and entertainment, including Ringo Starr, Carol Burnett, Tony Bennett and Grammy Award-winning electronic musician Avicii. From small shows in local clubs to large-scale events at venues such as Webster Bank Arena and the XL Center, Altamura has promoted hundreds of events in this state and beyond. National organizations such as the St. Jude's Children's Research Hospital and The Alzheimer's Association and local charities such as Clothes to Kids of Fairfield County are beneficiaries of his concerts.



BRITTANY L. STALSBURG, 31 ▲

East Haven

Communications strategist and gender expert

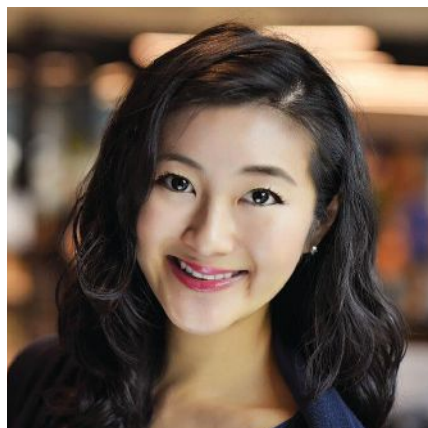
Think feminism is a cause of the past? Think again. It's certainly an important issue for Stalsburg, particularly in the pursuit of economic justice, immigration reform, voting rights and LGBTQ health. After heading up research projects for national consulting firms, she recently started her own communications practice called BLS Research & Consulting and is focused on helping progressive organizations and causes tell their stories. In the past year, she also started a feminist blog called *Women Want To Be On Top*, which aims to bring visibility to the issues women face in the workplace, including sexual harassment, equal pay, and inadequate (or absent) family leave policies. She also started a project called Women of the World, a photo-journalism effort to highlight the issues women face around the world.

AMY KAO, 26 ▼

New Haven

Co-founder of music and arts nonprofit

Playing piano and the viola since she was 5, music has long been a part of Kao's life. It has served her well through her education and professional pursuits in technology and consulting. Kao wants all children to have the opportunity to receive schooling in the arts. To that end, she co-founded the nonprofit International Music & Arts Society, which promotes music and arts education programs locally and globally. Since its founding in 2010, the organization has grown to 80 members and offers music workshops and performance opportunities to thousands of young musicians in eight different communities across six countries. Kao also has traveled to the Dominican Republic, Haiti and Panama to provide pro-bono consulting services and help build music education curriculum for local schools.



RICK LAWRENCE, 36 ▲

Hartford

Marketing and civic engagement

Lawrence works full time at The Hartford Insurance Group, and is one of the top performers in his division, earning an MVP award in sales certification, but still manages to be involved in too many nonprofits and community organizations to list here. The United Way, the American Cancer Society, the American Heart Association and Hartford's Blue Hills Civic Association have all been beneficiaries of Lawrence's seemingly boundless energy.

SUSAN BALLEK, 39

Farmington

Museum executive director

Ballek took over leadership of Farmington's Hill-Stead Museum, known for its French Impressionist artwork, back in 2013. At that time, the museum's most significant public program, the Sunken Garden Poetry Festival, was in danger of being canceled due to lack of funding. After restructuring the program, Ballek is proud that it will celebrate its 25th anniversary this year with an urban poetry slam, an LGBTQ+ weekend of readings and workshops, and the return of Billy Collins, former U.S. poet laureate. With Ballek at the helm, the museum has launched new events to engage the Hartford region's diverse population. This past year, Hill-Stead membership grew by over 10 percent, and the museum received significant grant awards from the National Endowment for the Arts and the Connecticut Humanities Council.



JOSE EMMANUEL ALFARO, 31 ▲

New Haven

Charter school advocate and political activist

Alfaro has taken a long and circuitous route to his current place in Connecticut. A Queens, New York, native who was born to parents from El Salvador, Alfaro comes to his current position as Connecticut advocacy manager for the Northeast Charter School Network after having worked on community education with Latin American communities in Baltimore and Washington. In addition to his role as an advocate for education reform, Alfaro co-founded and coordinated outreach for the group CT Latinos for Bernie Sanders, and ran victorious campaigns for three Connecticut General Assembly seats in Bridgeport, Stamford and Manchester.

MELISSA GONZALES, 39 ▼

New Haven

Vintage boutique owner

Gonzales has always been a collector of handmade and vintage items, through the years browsing tag sales, Goodwill and the Salvation Army. But it was her relationship with Carol Orr, the owner of New Haven vintage store English Building Market, that spurred Gonzales to transform a hobby into a full-fledged business. Gonzales revamped the store's vintage clothing section, in return, gaining a space to sell items from her own growing collection. That led to pop-up stores around the state, a traveling vintage shop called The Vintanthromobile and, finally, the Vintanthromodern brick-and-mortar store in New Haven featuring clothing and crafts from local artists. A full-time high school art teacher in Hamden, Gonzales believes small businesses can positively impact the local economy and the environment.



TREVOR SILVER AND AMY WAGNER SILVER, 34 AND 35

▲
Weston

Tech entrepreneurs

As co-founders and CEO and CFO, respectively, of the tech startup Exusia, the Connecticut residents have tapped into the big data revolution, and grown their company some 8,800 percent since 2013, they say. The business deals with the complex and rapidly expanding world of data management, and has expanded into India, Canada, South Africa and Brazil since its founding. In the past year, the Silvers' Exusia has been praised for the speed of its growth by publications such as *Inc.* and *Crain's* magazines.



CAROLINE SMITH, 24 ▲

New Haven

Bicycling and community partnership advocate

Rather than leave New Haven, like so many Yale graduates, Smith has stayed and committed to the city. She is the founder of New Haven Bike Month, an organization whose goal is that "every person in every neighborhood feels safe, excited and empowered to ride their bikes," she says. In addition to the Bike Month, she is also the founder of Collaboratory, funded by the Community Foundation of Greater New Haven's Neighborhood Leadership Program. Collaboratory seeks to bridge some of the long-standing gulfs that have divided New Haven from its largest employer and landowner, Yale.



DANIELLE BEERLI, 37 ▲

Bethany

Social worker

Beerli has a background in education program development and administration, and in the past year founded Empower Her, a nonprofit community center offering local programming and “a place for women to be supported in their life paths as well as to open new doors and opportunities for girls and provide them with foundational prosocial and life skills,” Beerli writes. She says that in the last year she is also particularly proud of raising a family and homeschooling her children, at the same time as getting her nonprofit off the ground.



MOHAMAD HAFEZ, 33

New Haven

Artist and architect

By day, Hafez is an architect with the New Haven firm Pickard-Chilton, which has worked on skyscrapers and prominent buildings around the world. In his spare time, Hafez creates heartbreaking, visceral artwork that shines a light on the life and death of his native Syria, which has been ravaged by a civil war. Hafez’s art highlights the extent of destruction in Syria, and the plight of refugees hoping to come to this country.

ARNOLD GOLD

instructions: create what you long for.

ELIZABETH LARKIN, 27

New Haven

Youth social worker

As a social worker for queer and homeless youth populations in the city of New Haven with the organization Youth Continuum, Larkin deals with those children living and loving on the outer margins of the urban environment. After working with the state Department of Children and Families to create a protocol for LGBTQ youth in the foster care system, Larkin adopted the training for the Connecticut Coalition to End Homelessness Annual Training Institute.



ONYEKA OBIOCHA, 26

Hartford

Social entrepreneur
and events planner

A growing number of residents of Connecticut's cities are learning that there's more to a party than just having a good time. They are bringing people together, forming bonds among people living in a community and creating neighborhood roots. Obiocha has been one of the people at the forefront of this idea in our capital city. As one of the organizers of the monthly Know Good Market block parties, Obiocha has given Hartford neighborhood Parkville's famously creative energy an outlet. At a time when the state is trying to reinvest in cities, Obiocha's approach is much needed.



GEORGES BIARD

PAUL DANO, 32 ▲

Wilton

Actor

Daniel Day-Lewis asked for him personally. The legendary thespian and Connecticut resident wanted Dano to co-star in the 2007 film *There Will Be Blood*, a critical smash that won Day-Lewis a Best Actor Oscar. A graduate of Wilton High School, Dano has more than held his own opposite Hollywood royalty in big-budget blockbusters such as *Cowboys & Aliens* and indie darlings including *12 Years a Slave* and *Little Miss Sunshine*. His portrayal of the Beach Boys' Brian Wilson in 2014's *Love & Mercy* earned him a Golden Globe nomination. Known for his eclectic and adventurous choices in roles, Dano will next appear in the action flick *Okja* this summer. Also working behind the camera, Dano will make his directorial debut in 2017 with the film *Wildlife*, starring Jake Gyllenhaal and Carey Mulligan. Acting veteran Brian Cox, who has worked alongside Dano in multiple films, called the 32-year-old "one of the best young actors in America."



ALISON T. BURDICK, 38 ▲

New London

Middle school principal

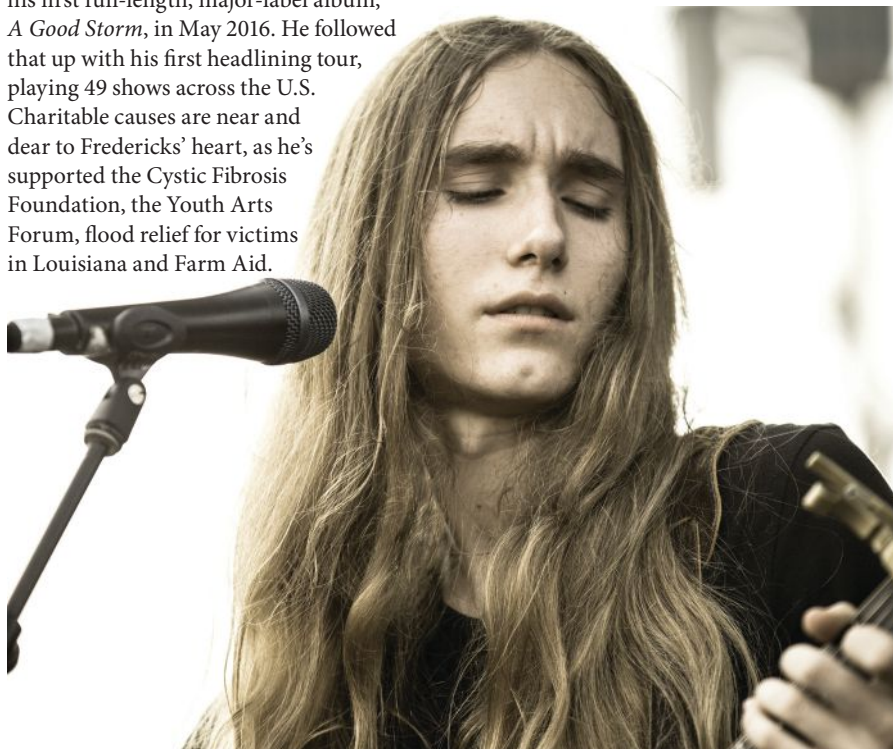
She's only 38, but Burdick has already been the principal of Bennie Dover Jackson Middle School in New London for some seven years. New London is Burdick's hometown, too, and she is a product of the same New London public school system to which she has now brought \$5 million through her grant writing. Burdick has a doctorate in education from the University of Connecticut, and has worked tirelessly to create partnerships between the school system and local community organizations like the New London NAACP and the Eugene O'Neill Theater.

SAWYER FREDERICKS, 17 ▼

Newtown

Singer-songwriter

With a rare combination of aw-shucks innocence and vocal power and sincerity, Fredericks became the youngest winner of NBC's hit singing-competition show *The Voice* in 2015 at age 16. Though his family now has a farm in upstate New York, Fredericks will always be a native of Connecticut, as he spent most of his first 10 years in Newtown. He often returns to Connecticut to visit family and rehearse with his band at his uncle's house in Canton. After his *Voice* win, Fredericks released his first full-length, major-label album, *A Good Storm*, in May 2016. He followed that up with his first headlining tour, playing 49 shows across the U.S. Charitable causes are near and dear to Fredericks' heart, as he's supported the Cystic Fibrosis Foundation, the Youth Arts Forum, flood relief for victims in Louisiana and Farm Aid.



HOLLY TUTOR



DATAHAVEN

MARK ABRAHAM, 37 ▲

New Haven

Data nonprofit executive director

There's a phrase that's floating around media and policy circles a lot these days: data is the new oil. To be sure, many new ventures in both worlds have based their models on data about the places in which we live. At the front of this trend in Connecticut is New Haven's DataHaven, where Mark Abraham heads up a team that has produced the Greater New Haven Community Index, a ground-level survey of the economic conditions and well-being of people throughout the New Haven area.



KEITH ALLISON

JORDAN REED, 26 ▲

New London

National Football League player

Despite missing several games due to injury over his first four seasons, the Washington Redskins' Reed is arguably the best tight end in football, this side of the Patriots' Rob Gronkowski. The New Britain native played quarterback at New London High School, before moving on to the University of Florida, where he found success at the tight end position. Amassing 200 catches faster than any other tight end in NFL history, Reed was named to his first Pro Bowl this past season.



WINTER CAPLANSON

SCOTT KLUGER, 34 ▲

West Hartford

Baker

He traded in bull markets for brioche buns. Despite a successful career in finance, Kluger made the bold move to start his own artisanal bakery, Hartford Baking Co., in West Hartford in 2010. What he lacked in formal experience, he more than made up for in determination, not to mention a cupboard full of his mother's recipes (he says her scones are the best you'll ever taste). Hartford Baking Co.'s made-from-scratch baked goods and pastries are available at restaurants, grocery stores, and seasonal farm stands and farmers markets throughout Connecticut. In the last year, Kluger opened a flagship retail location in West Hartford Center, and plans to hire dozens more workers as the business continues to grow.



JACQUELINE RABE THOMAS, 33

Hartford

Education reporter

Education is a contentious issue across the country; few places more so than Connecticut. Almost every year, a high-stakes chess game plays out at the state Capitol among parents, teachers and lawmakers. Thomas has deftly covered a complex issue for *The Connecticut Mirror*, with stories that shine a light on financial mismanagement, the changing landscape of higher education and Connecticut's highest-in-the-nation achievement gap.

MIKE SILVESTRINI, 37, AND ART LINARES JR., 28 ▼

Middletown

Solar-power company co-founders

Alternative energy is big business, with solar leading the way. Silvestrini and Linares are part of that movement, starting Middletown-based Greenskies Renewable

Energy in 2008. Today, Greenskies is one of the top solar-development firms in the country, handling solar projects from inception to maintenance for big-box stores such as Walmart and Target, as well as towns, schools and institutions of higher learning. As of this writing, Greenskies had developed more than 400 solar projects in 19

states, totaling more than 200 megawatts of emissions-free electrical-production capacity. Aside from the solar industry, Silvestrini is a board member of Big Life, a Kenya-based wildlife conservation group, and Linares is a state senator from Westbrook.



HEIDI VOIGHT, 34

West Hartford

Television news anchor and reporter

Early risers might recognize Voight's smiling face, which can be seen every weekday morning on *NBC Connecticut Today* from 4:30 to 7 a.m. Viewers across the country got to see her when she represented Connecticut in the 2006 Miss America pageant, and more recently, during appearances on NBC's

The Today Show and *The Tonight Show* with Jimmy Fallon. Also a features reporter, Voight is a softie for human (and animal) interest stories. She hosts Pet of the Week and Community Connection segments, highlighting charitable causes around the state. So dedicated is Voight to animal welfare that she was inducted this past fall into the Gertrude O. Lewis Humanitarian Society, the Connecticut Humane Society's highest honor.

KEVIN PHELPS, 24

Groton

Skateboarder

For some reason, and we can't figure out why, the southeastern corner of the state has produced a number of very good and important skateboarders over the years. Brian Anderson and Donny Barley are both world-famous skateboarders from Groton. Kevin Phelps may be the next in line. He burst onto the skateboarding scene in 2013, when he was featured by *Thrasher Magazine*. Since then, he has generated a large Instagram following that has come to know his aggressive, fast-but-stylish skating. Most skateboarding comes out of the warmer climates of the West Coast, but Phelps films in places such as New London, Hartford and Providence, so you could say his style of skateboarding is distinctly of this place.

GEORGE SPRINGER, 27

New Britain

Major League Baseball player

When the Houston Astros picked Springer 11th overall in the 2011 MLB Draft, it was the highest selection ever for a University of Connecticut product. Since then, he's emerged as one of the sport's brightest young stars. In his first full season in 2016, he cracked a career-high 29 home runs, while continuing to produce countless highlight-reel catches in center field. Off the field, he's the spokesman for the Stuttering Association for the Young and has hosted an all-star bowling event that raises money to send children who stutter to summer camp. It's hard not to root for Springer, although Yankees and Red Sox fans probably don't want to see him play their teams anytime soon. He hit a grand slam against both squads last spring.





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At Seabury, our staff and residents are very conscientious about the impact we make on the environment, beginning on our campus and in our community.

Over the course of our new expansion, we've made every effort to employ sustainable building practices with minimal ecological impact. We are currently in the process of installing a **solar array system** over our parking areas as well as a **geothermal energy system** to assist with heating and cooling.

As part of our environmental sustainability efforts, we recently became the first privately-owned Life Plan community for adults 50 and over in the United States to receive a Green Globes designation.

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Lights... Camera.... **CONNECTICUT!**

GREAT MOMENTS IN THE
STATE'S FILM HISTORY

WAY DOWN
EAST
BRINGING UP BABY
BOOMERANG!
STRANGERS
ON A TRAIN
PARRISH
THE STEPFORD
WIVES
... AND MANY
MORE!

BY ERIK OFGANG,
MICHAEL LEE-MURPHY
AND GREG MOODY

Connecticut may be far away from the red carpet and Hollywood glamour that will be on display at the 89th Academy Awards Feb. 26 at the Dolby Theatre in Los Angeles, but over the years the state has enjoyed its fair share of movie magic. Stars like Katharine Hepburn and Robert Mitchum were born here; many others have made the state their adopted home, including Meryl Streep, Christopher Walken, Daniel Day-Lewis, late greats Paul Newman and Gene Wilder, and many more.

Beyond these stars, the state's history is rich with classic movie lore, serving as the location, setting or inspiration for a variety of classic films and film scenes. Here we look at some of the state's most memorable classic film cameos.

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Connecticut at the Movies: A Timeline

Our state has been featured in countless films over the past century. Here are some highlights.*

Early 1900s *The first movie studios in the U.S. are built near New York City, the financial center of the new industry. Filmmakers are known to have at least occasionally ventured into Connecticut.*

By the early 1930s, however, major film production has moved almost entirely to the Los Angeles area. Connecticut, like most everywhere else, is represented mostly by West Coast backlots and soundstages for about two decades. On-location filming does not begin the return to the East until the late 1940s.

1920 WAY DOWN EAST ►

1931 Though mostly set and filmed in the Bronx, D.W. Griffith's final film, **The Struggle**, begins with a brief segment shot in Stamford.

1936 Set in the fictional small town of Lynnfield, Connecticut, the screwball comedy **Theodora Goes Wild** stars Irene Dunn as the author of a racy novel which scandalizes her uptight neighbors.

1937 Connecticut is the setting for the supernatural comedy **Topper**, with Cary Grant and Constance Bennett as a pair of fun-loving ghosts.

*Dates indicate year of the movie's original release.



WIKIMEDIA

Way Down East 1920

It's one of the most dramatic scenes in movie history. After getting lost and weakened in a blizzard, the film's star, Dorothy Gish, becomes trapped on cracked chunks heading for a giant waterfall. In a daring rescue, actor Richard Barthelmess' character jumps across the large pieces of ice. He is able to scoop up Gish's character and carry her to safety just as the ice floe she is on is about to go over the falls.

The film was directed by D.W. Griffith, and the scenes for the ice sequence were shot at White River Junction in Vermont and the Farmington River in Farmington. The Connecticut location was not far from Griffith's studio in Mamaroneck, New York (at that time the film industry had not yet entirely converged on California, and many top directors, including Griffith, were still based on the East Coast). A pioneer of

realism in film, Griffith shot the blizzard scene during an actual snowstorm. During filming, ice froze on Gish's eyelashes and is captured in a close-up (a filming technique Griffith helped develop). During the ice-floe sequence, the fear on the faces of both performers is real — they were performing their own stunts.

The initial portions of the sequence were shot in Vermont in March when the river was still frozen, so the crew sawed the ice into the chunks seen in the film. The scenes where Gish is approaching the falls were shot in Connecticut near Winchell Smith's grist mill dam in the spring. The falling water for the dam suggested the rushing waterfall, shown in other scenes. The ice had already melted in Connecticut, so the "ice" in those scenes was made from painted plywood, but these prop ice chunks were no less difficult and potentially hazardous to navigate.



The *Charles W. Morgan* off New London in 2014.
DENNIS MURPHY/MYSTIC SEAPORT

The Charles W. Morgan

The very existence of the *Charles W. Morgan*, which resides at Mystic Seaport, is something of a window into the past, to a way of life gone completely extinct. As the last wooden whaling ship, it is the only remaining example of a breed that once crawled the oceans of the world.

For an even more surreal and fascinating window into the past,

check out the *Morgan*'s appearance in the 1922 silent film *Down to the Sea in Ships*, a romantic drama that features some of the best footage in existence of that old style of whaling. The cameramen filmed from the small whaling boats that chase whales in the famous "Nantucket sleigh ride." To watch the film is to look back in time, and a Connecticut treasure is right at the heart of it. What's more, you can watch the whole film on YouTube.



A scene from *Down to the Sea in Ships*. VIA YOUTUBE



Bringing Up Baby

1938

It doesn't get any better than this quintessential screwball comedy directed by Howard Hawks and starring Katharine Hepburn and Cary Grant. Though shot primarily on the West Coast, the comical mayhem of this film is set amid the country clubs and homes of Connecticut. Grant plays Dr. David Huxley, a straight-laced paleontologist who is drawn into a series of increasingly ridiculous situations involving Susan Vance (Hepburn) and her pet leopard Baby.

Huxley bears many similarities to Othniel Charles Marsh, who founded the Yale Peabody Museum of Natural

History in New Haven. In the film, Huxley is trying to assemble the skeleton of a Brontosaurus; in real life, Marsh discovered and named the Brontosaurus, and this first specimen still stands on display in the museum's Great Hall. In fact, Marsh founded the Peabody Museum thanks to an endowment from his wealthy uncle George Peabody; the film's Huxley is seeking a million-dollar donation from a character named Mr. Peabody, who represents the interests of the wealthy Mrs. Elizabeth Random. Because of its special connection to the Peabody Museum, the film was screened this past September by the museum as part of the celebration of the Peabody's 150th anniversary.

◀ 1938 BRINGING UP BABY

1939 Character actress Margaret Hamilton appears in her most famous role, as the Wicked Witch of the West in **The Wizard of Oz**.

The performance terrified generations of youngsters; ironically, in real life Hamilton loved children and spent much of her life advocating for them. She would live out her later years in Millbrook, New York, near Litchfield County, and finally in Salisbury.



WIKIMEDIA

1941 Barbara Stanwyck's conwoman in **The Lady Eve** swings by our state after she falls for Henry Fonda, resident of "Bridgefield" and owner of a vast fortune from a brew known as Pike's Ale ("The Ale That Won For Yale").

Waiter: They want 'The Ale That Won For Yale.' Rah. Rah. Rah.

Bartender: Well, tell them to go to ... Harvard.

From *The Lady Eve*

1942 The first time Bing Crosby dreamed of a white Christmas was when he (with a little help from Fred Astaire) turned his idyllic Connecticut farm into a holidays-only entertainment venue in **Holiday Inn**.

1945 Foreshadowing Martha Stewart, Barbara Stanwyck plays a celebrity columnist famed for her culinary and domestic skills (the twist, of course, is that Stanwyck hasn't a clue about either) in the screwball holiday classic **Christmas in Connecticut**.

1946 Edward G. Robinson chases fugitive Nazi Orson Welles to the fictional small town of Harper in **The Stranger**.

◀ 1947 BOOMERANG!

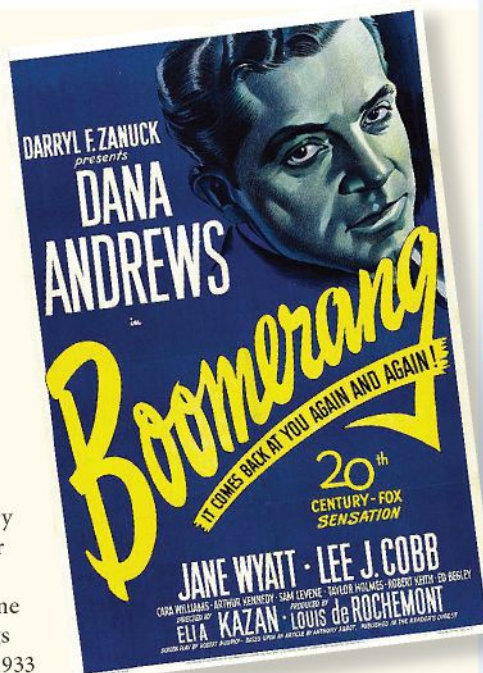
1947 Winner of the Academy Award for Best Picture, director Elia Kazan's **Gentleman's Agreement** stars Gregory Peck as a journalist who pretends to be Jewish to investigate and understand anti-Semitism first-hand. Though filmed on location in Darien, it does not paint a flattering picture of the region. The film received eight Oscar nominations and won a total of three, including Best Supporting Actress for Celeste Holm and Best Director for Kazan.

1948 Mickey Rooney stars in **Summer Holiday**, adapted from Eugene O'Neill's play *Ah, Wilderness!*, set at the turn of the century in fictional Danville, Connecticut. Little-noticed at the time, it has since become a minor musical classic.

Boomerang!

1947

Directed by Elia Kazan, this movie is inspired by the real-life Bridgeport case of Harold Israel, a vagrant and discharged army soldier indicted for the murder of a popular priest in 1924. Israel confessed under duress to the crime, but was ultimately acquitted in a landmark case. The docudrama-style film is set in Bridgeport, but was shot primarily in Stamford and provides a vintage look at the city in the late 1940s. It also provides a look at the development of our modern legal system and the evolving notion of a coerced confession. Dana Andrews plays State's Attorney Henry L. Harvey, a fictionalized version of Homer Cummings, the real state's attorney who oversaw the case and who ultimately became convinced of Israel's innocence. Cummings later served as U.S. attorney general from 1933 to 1939 and was charged with mounting the legal defense for many of President Franklin Roosevelt's New Deal policies in the 1930s.



1948 Cary Grant tries to rescue his family from their cramped city apartment, but things don't exactly go as planned when **Mr. Blandings Builds His Dream House** in Connecticut. The movie was based on an autobiographical novel, and the New Milford house that inspired it all is still standing. The movie was actually filmed just outside Los Angeles, although there is a blink-and-you'll-miss-it back projection shot of Grant and Myrna Loy driving up the Merritt Parkway.

1949 **Adam's Rib** stars Spencer Tracy and Katharine Hepburn as married lawyers who take opposing sides in the case of a woman accused of shooting her husband. The footage of the couple's home was filmed at the Newtown estate then owned by the film's screenwriters, Garson Kanin and Ruth Gordon.

Bing Crosby is **A Connecticut Yankee in King Arthur's Court** in the most enduring of several film adaptations of Mark Twain's famous story.

1950 The Academy's Best Picture winner for 1950, **All About Eve** features footage of College Street in New Haven, projected behind Anne Baxter and George Sanders when their characters visit the Shubert. (Some footage may have also been shot at Yale, but none appears to be in the final film.) The Bette Davis-starring film was nominated for a whopping 14 Oscars and won a total of six, including Best Supporting Actor (Sanders) and Best Director (Joseph L. Mankiewicz).

1951 STRANGERS ON A TRAIN ►

1956 Gregory Peck and Jennifer Jones star in **The Man in the Gray Flannel Suit**, about a veteran and his problems in civilian life following the war. It is set in southern Connecticut, and was filmed in New York City and Westport.

1958 Also paying a nod to the Shubert (via Hollywood soundstage) is the eccentric New York socialite-turned-actress played by Rosalind Russell in **Auntie Mame**. Later in the film, she confronts a bigoted family from the fictional Connecticut town of Mountebank (said to be near Darien).

1959 Though the story takes place in Maine, Doris Day and Jack Lemmon filmed **It Happened to Jane** in and around Chester. A number of town landmarks can be seen, as well as dozens of locals who appeared as extras. Scenes were also shot on the New Haven Railroad, on board one of the line's last surviving steam locomotives.

“**To the theater world, New Haven, Connecticut, is a short stretch of sidewalk between the Shubert Theatre and the Taft Hotel, surrounded by what looks very much like a small city.**”

From *All About Eve*



Studio publicity photo
VIA WIKIMEDIA

And the Oscar goes to ...

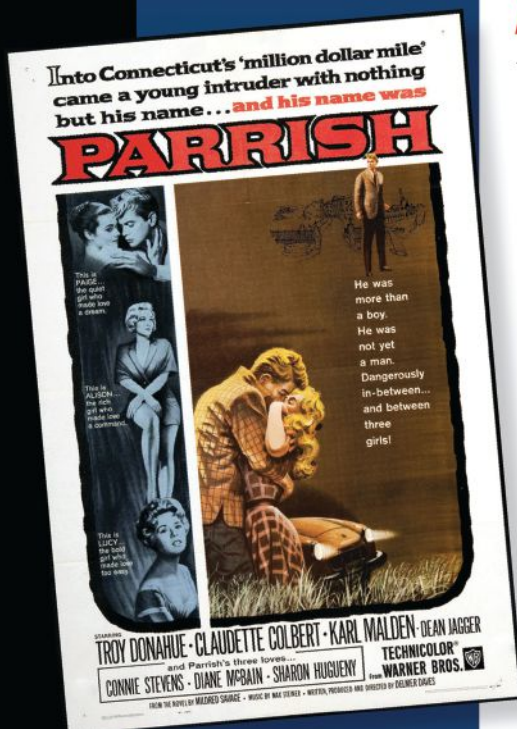
Here are some notable Connecticut residents, past and present, who have received the Motion Picture Academy's highest award.

Best Director

Elia Kazan — lived in Newtown
Gentleman's Agreement, 1947
On the Waterfront, 1954
Mike Nichols — lived in Bridgegewater
The Graduate, 1967
Milos Forman — lives in Warren
One Flew Over the Cuckoo's Nest, 1975
Amadeus, 1984

Best Actor

Fredric March — lived in New Milford
Dr. Jeckyll & Mr. Hyde, 1932
The Best Years of Our Lives, 1946
Ernest Borgnine — born in Hamden
Marty, 1955
George C. Scott — lived in Greenwich
Patton, 1970
Art Carney — lived in Westbrook
Harry & Tonto, 1974
Paul Newman — lived in Westport
The Color of Money, 1986
Daniel Day-Lewis — residence in Roxbury
My Left Foot, 1989
There Will Be Blood, 2007
Lincoln, 2012



Parrish

1961

Gone With the Wind's melodramatic romance between Scarlett O'Hara and Rhett Butler, set in the Deep South against the backdrop of the Civil War and its aftermath, is an undying film classic. Connecticut had its own version: *Parrish*. Starring teen idol Troy Donahue and Claudette Colbert (in her final film role), the 1961 film tells the tale of power struggles and romance in the tobacco fields of northern Connecticut. Several establishing shots in *Parrish* were filmed in the tobacco fields of Windsor and East Windsor, with the distinctive long barns and white cloth covering the famous Connecticut shade tobacco. Full of sensationalized romance, swelling orchestral scenes and (in your best movie trailer voice) "passion!" the film didn't exactly change the course of cinematic history, but viewers have the pleasure of seeing a distinctly Connecticut industry featured on the big screen.

Strangers on a Train

1951

"Everyone has somebody that they want to put out of the way," says Bruno Anthony (played by Robert Walker) in one of the most quoted lines from this classic Alfred Hitchcock film. After Anthony meets amateur tennis star Guy Haines (Farley Granger) on a train, he mistakenly believes he and Haines have struck upon a deal to "swap murders" and if "each fella does the other fella's murder, then there's nothing to connect them. Each one has murdered a total stranger." Several of

the train scenes early in the film that are the catalyst for the plot were shot in Danbury at the former Danbury Union Station on White Street, today the home of the Danbury Railroad Museum. Danbury is called "Metcalf" in the film, and additional scenes were filmed in the city at Heim's, a long-since-closed Main Street record store. These early train scenes help set the film's suspenseful atmosphere, and contain one of the most famous of the director's signature cameos: as Granger's character gets off the train, Hitchcock climbs aboard, carrying a bass fiddle.

Best Actress

Katharine Hepburn —

born in Hartford, lived in Old Saybrook
Morning Glory, 1933
Guess Who's Coming to Dinner, 1967
The Lion in Winter, 1968
On Golden Pond, 1981

Bette Davis — lived in Weston

Dangerous, 1935
Jezebel, 1938

Joanne Woodward — lives in Westport

The Three Faces of Eve, 1957

Meryl Streep — lives in Salisbury

Sophie's Choice, 1982
The Iron Lady, 2011

Jessica Tandy — lived in Easton

Driving Miss Daisy, 1989

Best Supporting Actor

Ed Begley — born in Hartford

Sweet Bird of Youth, 1962

Walter Matthau — lived in Roxbury

The Fortune Cookie, 1966

Jason Robards Jr. — lived in Fairfield

All the President's Men, 1976

Christopher Walken — lives in Wilton

The Deer Hunter, 1978

Best Supporting Actress

Sandy Daniels — lived in Westport

Who's Afraid of Virginia Woolf?, 1966

Meryl Streep — lives in Salisbury

Kramer vs. Kramer, 1979

◀ 1961 PARRISH

1962 Classic horror gets spoofed in *I Was a Teenage Mummy*, in which Westport is terrorized.

1963 Otto Preminger's *The Cardinal*, a look at the intersection between the church and fascism prior to World War II, was shot mainly in Italy and Boston, but some scenes were also filmed at St. John's Catholic Church in Stamford after churches in Boston refused to grant permission.

1964 Relatives gather in an old Connecticut house for the reading of a will, but the deceased millionaire comes back and starts killing his family members in *The Curse of the Living Corpse*. The Stamford estate of Mount Rushmore sculptor Gutzon Borglum is the setting. It was Roy Scheider's film debut.

The cult film *The Horror of Party Beach* was a no-budget attempt to mash up horror with the then-hot "beach party" genre. It was shot in the Shippan Point area of Stamford over a period of about three weeks.

1966 *The Group*, an early film from director Sidney Lumet, follows the lives and friendships of several young women after their graduation from a Vassar-type, all-girls college. The campus scenes were shot at Connecticut College (then Connecticut College for Women) in New London.

1967 Scenes involving the home of Barbara Parkins' character from *Valley of the Dolls*, adapted from Jacqueline Susann's bestselling novel, were shot in Redding.

1968 Paul Newman's directing debut, *Rachel, Rachel*, stars his wife, Joanne Woodward, as a shy spinster. The Connecticut power couple made the film locally, in Danbury, Bethel, Redding and Georgetown. The movie received four Oscar noms: Best Picture, Actress (Woodward), Supporting Actress (Estelle Parsons) and Adapted Screenplay.

Burt Lancaster stars in *The Swimmer*, a slightly psychedelic character study about a man determined to get home by swimming from pool to pool through his suburban neighborhood. Along the way, each encounter with his neighbors gradually reveals more about the man and his backstory. It takes place in Connecticut and was filmed mostly in Fairfield and Westport.

1971 The low-budget cult thriller *Let's Scare Jessica to Death* takes place on "a Connecticut island" and was filmed in Old Saybrook, Essex and Chester.

1972 Hailing from Westport, 20-year-old model Marilyn Chambers caused a national sensation when the "Ivory Snow girl" starred in the hit X-rated film *Behind the Green Door*.

Shot in Redding and Westport, the low-budget cult horror film *The Last House on the Left* launched director Wes Craven's career.

1972 Elia Kazan's little-known cult film **The Visitors** is about a family's unexpected and unwelcome visit from two members of the husband's former platoon (one played by a young James Woods). It was filmed with a minimal crew in and around Kazan's own Newtown home.

1975 THE STEPFORD WIVES ▶

1978 The graphic, controversial revenge-thriller **I Spit on Your Grave**, which critic Roger Ebert called "the worst film ever made," was set and filmed in the town of Kent.

1979 **Promises in the Dark** stars Marsha Mason as a doctor newly arrived to the state whose life is affected by her friendship with a 17-year-old cancer patient. The film was shot and takes place in Hartford and West Hartford.

1981 **Friday the 13th Part 2** was filmed in New Preston and Kent.

Featuring an ensemble cast headlined by Burt Reynolds, **The Cannonball Run** is a hit comedy about an illegal cross-country race that originates in Connecticut. It is based on a real, unofficial event that took place several times in the 1970s, in which drivers started in New York City or Darien, and raced to Redondo Beach, California. In 1984, the less successful sequel **Cannonball Run II** reversed direction, with a race from California back to Connecticut; this time, unlike the original, some filming actually took place in Darien.



COLUMBIA PICTURES

The Stepford Wives 1975

This cult classic, science fiction and horror film is based on the Ira Levin novel of the same name. Levin was inspired to create the fictional town of Stepford after living in Wilton for a time in the 1960s. The film was shot in Fairfield County with primary locations in Darien, Westport and Fairfield and tells the classic tale of a suburban town filled with pretty, smiling wives who are actually human-like killer robots under the control of their husbands. It was remade in 2004 starring Nicole Kidman

and Matthew Broderick. The remake was also shot primarily in Fairfield County. The novel and the film made the term "Stepford Wife" a part of the collective vernacular and helped fuel the Hollywood stereotype of Connecticut as a creepily perfect place filled with wealthy, beautiful and soulless people. The latest incarnation of this theme can be seen on the new ABC comedy *American Housewife*, which was originally titled *The Second Fattest Housewife in Westport*, and chronicles the trials and tribulations of a non-perfect mother, as well as Fox's *The Mick*, set in Greenwich.

Fargo 1996

"This is a true story," begins the Coen brothers' modern classic. "The events depicted in this film took place in Minnesota in 1987. At the request of the survivors, the names have been changed. Out of respect for the dead, the rest has been told exactly as it occurred." All that is untrue. The story is pure fiction. As Ethan Coen recently told *The Huffington Post*, "We wanted to make a movie just in the genre of a true story movie. You don't have to have a true story to



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make a true story movie."

However, one of the movie's most famous, and gruesome, scenes is inspired by a real Connecticut event. In the movie, Grimsrud (played by Peter Stormare) attempts to dispose of the body of a recently murdered woman by pushing it into a woodchipper. The scene was influenced by the tragic

real-life murder of Newtown's Helle Crafts, who was killed by her husband Richard Crafts in 1986. After the murder, Richard attempted to get rid of Helle's body by putting it in a woodchipper.

and Geena Davis) say **Beetlejuice** (Michael Keaton) three times, and soon regret it. Filming took place in East Corinth, Vermont.

1989 **Jacknife** is an intimate personal drama about a Vietnam veteran (Robert De Niro) and his relationships with a fellow veteran and his sister. It was filmed in New Britain, Meriden, Cromwell, Wethersfield and Wallingford.

1990 **Everybody Wins**, shot primarily in Norwich, stars Debra Winger and Nick Nolte. Poorly received, the film is based on the infamous 1973 Peter Reilly case, in which the 18-year-old Canaan man was accused of murdering his mother, Barbara Gibbons. The

case had previously been dramatized as the 1978 made-for-TV movie *A Death in Canaan*.

Shot in Waterbury and set in the fictional town of Laurel, Connecticut, **Stanley & Iris** again features Robert De Niro, this time as an illiterate factory worker. During shooting, co-star Jane Fonda's presence was met with protests by war veterans whose bumper stickers declared "I'm not Fonda Hanoi Jane."

Parts of Tom Clancy's Cold War thriller **The Hunt For Red October** were filmed at the U.S. Naval base in Groton. It was nominated for three technical Oscars and won for its sound effects editing.

“**CHP Officer: What are you boys trying to pull?**

J.J. McClure (Burt Reynolds): There's been a nuclear meltdown and we're transporting some contaminated materials to Connecticut.

CHP Officer: Well, why Connecticut?

J.J. McClure: They ran out.

from *Cannonball Run II*

1983 The climax of **Without a Trace**, about a New York City woman's search for her abducted son, takes place and was filmed at least partially in Bridgeport.

1988 The coming-of-age story **Mystic Pizza** is famous for featuring Julia Roberts in an early role, and for putting the real restaurant on the map. Most of the filming took place in Rhode Island, Groton, Stonington, and yes, Mystic — but the restaurant interiors were actually shot in a converted home in Stonington Borough.

Seeking to remove the obnoxious new owners of their Connecticut country home, a recently deceased married couple (Alec Baldwin

Jules Dassin: Middletown's Director

The 1955 crime caper film *Rififi* is, perhaps more than any other film, responsible for the conventions of the “heist” genre today. There is no way to watch any of the *Ocean's 11* films, or *Heat*, or even Spike Lee's *Inside Man*, without seeing many of the same devices and motifs first deployed in the 1950s French film noir.

Because many of his films were produced in France, many movie fans thought *Rififi's* director, Jules Dassin, was himself French. The mistake is easy to

make: Dassin's name could easily be a French name. But it could also be a Polish-Jewish name of a guy from Middletown. Julie, as Dassin called himself, was born in Middletown in 1911, the son of an immigrant barber from Czarist Russia.

Dassin's stature in the pantheon of mid-century filmmakers is assured. Dassin's 1948 noir, *The Naked City*, was one of the first films shot almost entirely on location on the streets of New York, at a time when Hollywood almost exclusively used backlots and soundstages to substitute for the city. As such, it provides some of the best footage of a New York City long lost to redevelopment and commerce. The film's plot is not particularly spectacular — an Irish cop chases an Italian criminal all

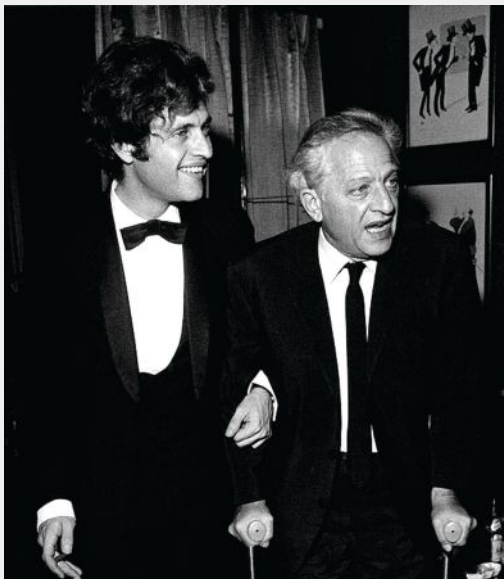
over New York — but its cinematography is breathtaking. Because Dassin used hidden cameras to film his scenes without the public's knowledge, the viewer gets a glimpse into a 1940s New York that is

half-fiction, half-documentary. Even more adventurously for the film directors of the day, Dassin took his film off the island of Manhattan, into immigrant Brooklyn, away from the glitz and glamour typically featured in the movies of the era.

The orthographic ambiguity of Dassin's name was convenient,

as Dassin needed to relocate to France in the 1950s to reinvent his career. After moving to Harlem as a child and witnessing the wealth disparity in the city, Dassin had joined the Communist Party in the early 1930s, and while he had left it by 1939 out of disgust at the USSR's nonaggression pact with Hitler, he was effectively blacklisted during the McCarthy-inspired House Un-American Activities Committee hearings.

Unable to work in Hollywood, he took himself to France, but he never forgot his Middletown roots. In the film *Never On Sunday*, in which Dassin both directs and stars, he plays an American tourist in Greece, a tourist from Middletown, Connecticut. Dassin died in 2008 in Greece, still a tourist from Middletown.



Jules Dassin with his son Joe in Paris, 1970. WIKIMEDIA

1991 Danny DeVito's corporate liquidator battles Gregory Peck's folksy small business owner in the comedy-drama *Other People's Money*. Though set in Rhode Island, it was filmed partly in Seymour, Georgetown and Redding.

In a switch, Connecticut gets a chance to stand in for California: Woody Allen's L.A.-set *Scenes From a Mall* (co-starring Bette Midler) was shot primarily inside the Stamford Town Center.

A high school teacher learns a lesson from the ghosts of bullies from his school days in *Stephen King's Sometimes They Come Back*, a made-for-TV horror flick. He returns to teach in his hometown of Stratford, but filming took place at a high school in Kansas City.

1994 Dennis Leary's thief in the black comedy *The Ref* targets residents of fictional Old Baybrook, Connecticut, at Christmastime, but the movie was actually shot in Ontario.

“**Connecticut is the fifth ring of hell.**”

From *The Ref*

1995 Scenes from the third film in the Bruce Willis series, *Die Hard With a Vengeance*, were filmed along the Merritt Parkway in Fairfield County.

1996 The wartime mystery-thriller *Courage Under Fire*, starring Denzel Washington and Meg Ryan, was filmed partially in Bloomfield.

In the fictional Fairview, Connecticut, an obese lawyer crosses a group of gypsies, is cursed and quickly becomes much, much *Thinner*. The Stephen King adaptation was filmed in Maine.

The production of Barry Levinson's crime thriller *Sleepers* stopped by the state: the scenes at the boys' detention center were filmed at Fairfield Hills Hospital in Newtown.

◀ 1996 FARGO

1997 Although mostly filmed next door in Rhode Island, parts of Steven Spielberg's historical drama *Amistad* were shot in Mystic (though not in New Haven, where the captives from the actual events had been put on trial). The film received three Oscar nominations, including one for Anthony Hopkins for Best Supporting Actor.

During the production of Ang Lee's drama *The Ice Storm*, set and filmed in New Canaan, many residents became irate over the '70s-set story of suburban ennui, drug use and “key parties.”

“King of All Media” Howard Stern's early days in Hartford radio at WCCC are recreated in his biopic *Private Parts*.

2001 Guilford native Jennifer Westfeldt wrote and co-starred in *Kissing Jessica Stein*, about two women exploring a same-sex relationship. The film was partially shot in her hometown.

2002 Julianne Moore's unhappy housewife may reside in 1950s suburban Connecticut in *Far From Heaven*, but the movie was actually filmed in New Jersey.

Adam Sandler and Winona Ryder filmed much of *Mr. Deeds* in New Milford, representing the fictional Mandrake Falls, New Hampshire.

2003 Halle Berry's character worked in an asylum for criminally insane women in Connecticut in the underwhelming thriller *Gothika*, but the film was actually made in Quebec.

The crew from *This is Spinal Tap* traded their electric guitars for acoustic in *A Mighty Wind*, a mockumentary about the reunion of a folk trio. Part of the filming took place at the Mohegan Sun casino in Uncasville.

The Julia Roberts vehicle *Mona Lisa Smile* filmed some scenes at Yale University to represent Wellesley College in the 1950s, though little footage made it into the final cut.

2004 Like the original, Nicole Kidman's remake of *The Stepford Wives* was filmed in the state — also in Fairfield County — but this version proved to be far less memorable.

2005 Steven Spielberg's big-budget version of *War of the Worlds* filmed a few scenes of destruction — and victory — in Naugatuck.

2005 The remake of the 1968 comedy **Yours, Mine & Ours** takes place in New London and shot some footage at the U.S. Coast Guard Academy there, but most of the film was produced in California.

2006 Some scenes from the spy drama **The Good Shepherd** — starring Matt Damon and Angelina Jolie, and produced, directed and co-starring Robert De Niro — were shot in Greenwich. It was inspired, in part, by Connecticut CIA operative Richard Bissell.

Sienna Miller plays Edie Sedgwick, the socialite protégé of Andy Warhol, in **Factory Girl**, shot partially in Stamford.

2007 The drama **Reservation Road**, starring Joaquin Phoenix and Mark Ruffalo, was set and filmed in Fairfield County.

The Uma Thurman-starring thriller **The Life Before Her Eyes** was shot in Darien, Greenwich, New Haven (including Yale), Norwalk and Stamford.

2008 Spielberg returned to the state to film parts of **Indiana Jones and the Kingdom of the Crystal Skull**. In New Haven, the Conservatory of Music and parts of Yale University stand in for the fictional Marshall College, and a number of shops on Chapel Street get a full 1950s makeover for a chase scene; meanwhile, the Essex Steam Train and Riverboat museum becomes the film's New Bedford railroad station.

Rachel Getting Married, directed by Jonathan Demme, gave Anne Hathaway her breakout role and earned her a Best Actress Oscar nomination. It was filmed in Fairfield and Stamford.

Not unlike *Far From Heaven* a few years before, **Revolutionary Road** with Kate Winslet and Leonardo DiCaprio is about suburban dissatisfaction in 1950s Connecticut; this time the movie was actually filmed here, in Fairfield County. It received three Oscar nominations, including Michael Shannon for Best Supporting Actor.

Al Pacino and Robert De Niro star in **Righteous Kill**, a crime drama filmed partially in Norwalk, Bridgeport and Milford.

Parts of the Barry Levinson comedy **What Just Happened**, also starring De Niro, were shot in Stamford and Ridgefield.

The Sisterhood of the Traveling Pants 2 filmed its way through Bridgeport, Danbury, Kent, Stamford, Weston and Westport.

2009 Robert De Niro returned to film **Everybody's Fine** mostly in various cities around the state, and the romantic comedies **Away We Go** and **Confessions of a Shopaholic** also filmed some scenes here. The John Travolta comedy **Old Dogs** was shot in various locations including the Palace Theater in Stamford. **The Private Lives of Pippa Lee**, written and directed by Roxbury native Rebecca Miller (daughter of Arthur) was set and produced entirely within the state. The retro-horror flick **The House of the Devil** was shot here, too; but both **The Haunting**



A publicity still from 1916's recently rediscovered *Sherlock Holmes*. WIKIMEDIA

Sherlock Holmes

Made: 1916. Rediscovered: 2014

Hartford native William Gillette recreated the public's perception of Sherlock Holmes, portraying the Baker Street detective in more than 1,300 performances, giving the character his signature deerstalker cap, curved pipe, large magnifying glass and "elementary" catchphrase. He also amassed a large enough fortune to build Gillette Castle in East Haddam. Though Gillette's portrayal of Holmes was legendary and to this day remains the popular interpretation of the character, all copies of the only feature film Gillette ever made, 1916's *Sherlock Holmes*, were lost for nearly 100 years ... until 2014 when the Cinémathèque Française in France found a surviving print (it had been wrongly catalogued within Cinémathèque

Française's mammoth collection of archived films). One of the holy grails of early cinema, the find sent shockwaves through the world of silent-film scholars. Film expert Russell Merritt writes: "The film is not only a powerful reminder of how Gillette the actor helped shape our image of Holmes, but also how Gillette the playwright shaped our impression of [Holmes' archnemesis] Moriarty. ... If Holmes, like the detective genre he dominates, never quite escapes the confines of the silent B-picture, Gillette's Moriarty soars, becoming the archetype of the evil genius and capturing the imaginations of directors and screenwriters worldwide. Great silent filmmakers ranging from Fritz Lang to Sergei Eisenstein pattern their criminal masterminds and their underground headquarters after Moriarty."

in **Connecticut**, based on alleged incidents in Southington, and **Orphan**, which seems to take place in Hamden, were shot entirely in Canada.

2010 **All Good Things**, with Ryan Gosling and Kirsten Dunst and based on the 1982 Robert Durst murder case, was filmed mostly in our state. Ben Affleck's crime drama **The Town** shot some scenes at Mohegan Sun, and Wes Craven's **My Soul to Take** is set in Massachusetts but was filmed primarily in Connecticut.

2011 Tilda Swinton and John C. Reilly star in **We Need to Talk About Kevin**, which was filmed partly in Stamford and Norwalk. Director Mike Cahill shot the indie sci-fi drama **Another Earth** in his hometown of West Haven. **The Innkeepers** features an otherworldly encounter in the form of ghosts haunting Torrington's Yankee Pedlar Inn. Elizabeth Olson, as **Martha Marcy May Marlene**, finds refuge in Connecticut when she escapes from a sinister cult, but the film was actually shot in New York.

2012 Two romantic comedies filmed in the state were **Hope Springs**, with Meryl Streep and Tommy Lee Jones as a middle-aged couple looking to

rejuvenate their relationship, and the indie favorite **Hello I Must Be Going**. Meanwhile, two baseball players fend off post-apocalyptic Connecticut zombies in the micro-budget **The Battery**.

2013 State-made film takes an unlucky turn. Even with an ensemble including Robert De Niro, Katherine Heigl and Robin Williams, **The Big Wedding** wasn't a very big deal. Comedian Craig Robinson and Kerry Washington's **Peebles** was a dud, and the crime drama **Pawn** (shot partly in West Hartford) didn't deliver many thrills when it went straight to DVD.

2014 David Duchovny stars in **Louder Than Words**, filmed in the state and based on the real story of a Connecticut couple's efforts to build a children's hospital following the tragic death of their daughter; the movie was not well received. Also faring poorly were the Rob Reiner-directed **And So It Goes** (mostly shot here) and the Underground Railroad drama **Freedom**, with Cuba Gooding Jr.

2015 **Boychoir** (also known as *Hear My Song*) stars Dustin Hoffman as the head of a boys' choir who tries to inspire a young orphan; it was filmed largely at Fairfield University and Yale. ■

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THE COLORLESS, ODORLESS RADIOACTIVE GAS CAN SEEP THROUGH CRACKS IN OUR FOUNDATIONS AND INTO OUR HOMES. AMONG CAUSES OF LUNG CANCER, IT IS SECOND ONLY TO SMOKING.

BY ERIK OFGANG

The coughing started in the late spring of 2016. Doug Clarke, a math teacher at H.C. Wilcox Technical High School in Meriden, figured he had caught something going around the school, as students were often sick at that time of year.

But this cough lingered, and Clarke, an active and health-conscious 52-year-old volunteer firefighter in Rocky Hill, felt his stamina being sapped. His lungs couldn't take in air the way they normally did, and he was uncharacteristically out of breath on walks he took with his wife, Wendy. His doctor did a chest X-ray and, believing Clarke had pneumonia, prescribed antibiotics and steroids. When Clarke didn't

Radon

Is It on Your Radar?

improve for a few weeks, the dosage of the medication was upped. Clarke didn't get better.

In July Clarke was referred to a pulmonologist who did a bronchoscopy and CT scan, which showed that he had small-cell lung cancer. The news came as a shock to Clarke, a lifelong nonsmoker who had never worked in an industry that would have put him at risk for this type of cancer. As he wondered what factors may have contributed to the disease, a neighbor asked him if his house

Is Your Home Safe?

WHAT IS RADON?

Radon is the leading cause of lung cancer in nonsmokers. Radon is a radioactive gas that cannot be seen or smelled. It is found in soil and rock in all towns in Connecticut. Radon gas can enter homes through cracks in the foundation and other openings in the lower level of your home. Breathing high levels of radon over a long period of time can damage the lungs and become dangerous to adults and children.

HOW DO YOU TEST FOR IT?

Testing is the only way to know if your home has high levels of radon. Place a radon test in the lowest lived-in level of your home for two to seven days. Then mail it to the lab to process your results. You can buy a low-cost test from the American Lung Association by calling 1-800-LUNG-USA. Many stores also sell radon tests.

HOW DO YOU REDUCE RADON LEVELS?

The federal Environmental Protection Agency recommends reducing radon levels in the home's indoor air to below 4 picocuries per liter (pCi/L). Hire a qualified radon-mitigation contractor to install a radon-reduction system in your home. No level of radon is safe. Consider fixing your home if your radon level is between 2 pCi/L and 4 pCi/L. The average cost of a radon mitigation system is \$1,200. Visit the DPH website for more information on radon and a list of radon companies: ct.gov/dph/radon.

WHAT IF I'M BUILDING A NEW HOME?

Ask about radon-resistant construction techniques. Builders can use simple technology and common building materials to help keep radon from entering the home. It is less expensive and easier to build these features into new homes than to add them later.

Source: State Department of Public Health

had ever been checked for radon.

Radon is a naturally occurring radioactive gas that is formed by decaying uranium. Colorless, odorless and tasteless, it occurs underground and readily moves through voids in rocks and soils. When it is released outdoors, radon levels pose a low threat to human health. But when released indoors through cracks in house foundations and other openings, the gas can be sealed in, causing prolonged exposure, particularly in colder months when houses are closed off. Though exposure to radon does not directly cause any symptoms, it can, and frequently does, lead to cancer. Radon is the leading nonsmoking cause of lung cancer in the U.S., and the federal Environmental Protection Agency estimates it causes more than 20,000 lung cancer deaths in the nation each year.

Allison Perry Sullivan, an environmental analyst with the state Department of Public Health and the agency's lead on radon, called the gas "the largest environmental health risk in Connecticut."

Because the state does not currently have a law requiring the reporting of radon-mitigation contracts, or lung cancer cases in which radon exposure is suspected as a contributing factor, quantifying the impact of the gas in Connecticut is difficult. However, Sullivan says it is not uncommon in the state. "Most of Connecticut is in a high potential zone for radon, but radon can be found anywhere there is uranium in the soil and rock," she says. "The only way to know if you have radon is to actually do a test. You can't test the air before building a house. You have to wait till a house is ready for occupation before a test can be done."

Two houses right next to each other may have different radon levels, and although there are areas of the state where radon risks are thought to be higher, there are no areas where there is no risk of the gas being present. It is recommended that you test the lowest occupied floor; so crawl spaces or a basement where you just do laundry need not be tested, but basements where you spend more than a few hours a day or plan on spending several hours a day in the future should be tested.

The good news is that radon tests are inexpensive and fairly easy to administer. "You can call your local health department to see if they have free radon test kits available, as some do, and one can always call the American Lung Association at 1-800-LUNG-USA for a \$14 test," Sullivan says.

The tests take a minimum of 48 hours and then must be sent to a lab for analysis. For homes with increased levels of radiation — at or above 4 picocuries per liter — remediation is recommended. The DPH lists licensed radon-remediation contractors



on its website (ct.gov/dph). "The average cost [of mitigation] is \$1,200 and, well, that's a chunk of change," says Ruth Canovi, director of public policy for the Connecticut branch of the American Lung Association. "In terms of the impact it can have on your lung health, it's a worthwhile investment."

Sullivan says, "If you've been involved in a real estate transaction in Connecticut, then most likely you're aware of radon because it's a law to disclose radon when selling the home. Most home inspectors will encourage a buyer to consider a radon test and most mortgage companies require a radon test to be completed before the mortgage is approved."

Still, not everyone gets a radon test before occupying a home.

When Clarke and his wife had their house built in Rocky Hill in 1997, they were told they didn't need to test for radon and decided not to. In the aftermath of Clarke's diagnosis, they ran tests and found "above background levels of the gas."

According to the American Lung Association, it is technically not possible to confirm whether a person's cancer is radon induced. In Clarke's case, however, "it seems likely to have been a factor."

Ironically, Clarke has long been associated with efforts to raise funds for lung cancer research. He has participated in the American Lung Association's Fight for Air Climb five times since 2011. The stair climb is a grueling trek up the 34-story Hartford 21, one of Connecticut's tallest buildings. Clarke has made the climb along with his fellow firefighters from Rocky Hill and other area towns on the team Fire Task Force 51. Last April, shortly before he started having symptoms of lung cancer, he posted his best time.

Since last July, Clarke has undergone six rounds of chemotherapy, and about seven



The Hartford Fight for Air Climb

The climb is one of a series of signature fundraising events of the American Lung Association, held in prominent skyscrapers across the country. The Hartford Fight for Air Climb will take place on April 22 at 9 a.m., when participants will race up 34 flights of stairs. The event also includes a firefighter challenge, in which members of more than 30 fire departments complete the climb with roughly 50 pounds of gear. The Hartford Climb aims to raise \$165,000 for the American Lung Association's mission to save lives by improving lung health and preventing lung disease through education, advocacy and research. Those not currently on a team are welcome to join Fire Task Force 51 or contribute to the team's climb by visiting action.lung.org/goto/Doug51.

For more information about radon in Connecticut, go to ct.gov/dph/cwp, where there are fact sheets and lists of licensed radon-remediation contractors in the state.

Doug Clarke, at left in April 2016 after Fire Task Force 51 won the Hartford Fight for Air Climb, began treatments for lung cancer in July. At right, in a more recent photo, Clarke promotes this year's event in April, in which he is determined to participate. CONTRIBUTED PHOTOS

weeks of radiation treatment. He says his strength is returning and he has begun walking the hills in his neighborhood again. He is determined to be in Hartford on April 22 and participate in the climb. This year will, of course, be different. "All of a sudden I went from climbing for other people to really, in a lot of ways, climbing for myself. It's been a very challenging six-plus months now," he says. "I signed up for the climb right about the time I started my first round of chemo. It's the way I stayed positive."

People can donate to Clarke's climb online by visiting action.lung.org/goto/Doug51. Clark has also become something of a poster boy for the American Lung Association here in Connecticut. "I am gratefully and willingly taking that banner. I've wanted to help and I've tried to help over the past few years, but at this point

it's personal. I want to make sure that the banner is flown high and seen and maybe it can make a difference in people's lives, [whether they] stop smoking, or pull themselves out of environments or at least be more careful in environments where there are things that can harm their lungs and ruin their health."

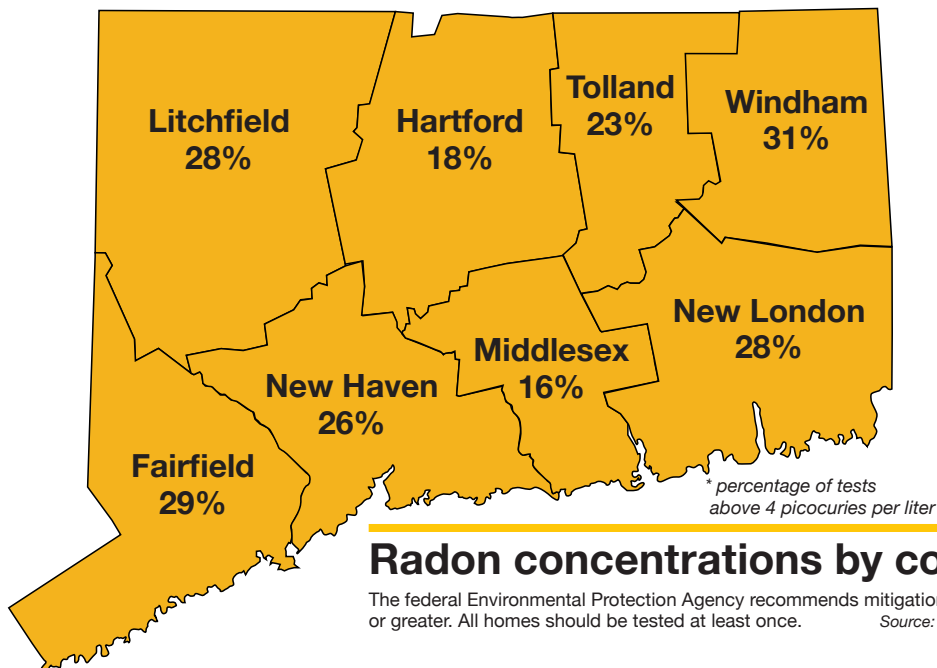
Despite the efforts of the DPH and the American Lung Association, radon awareness could be better. "I'm not confident that people make the connection between radon and lung cancer," Canovi says. She adds she's also not sure many "people are aware that radon is the second-leading cause of lung cancer."

To better quantify radon's impact in Connecticut, the DPH is pushing an Act Concerning Reporting of Radon Reports in the state legislature. The bill, which has been proposed unsuccessfully several times

in the past few years, is being championed because the state agency "has no current means or authority to collect residential radon testing and radon-reduction activities in Connecticut," Sullivan says. "As the state's health agency, we are expected to identify health problems and provide informed answers to citizens. The first step would be in objectively identifying the extent of risk associated with a known carcinogen — we collect data for lesser risks. This proposal is being submitted to determine the scope and incidence of the largest environmental health risk in Connecticut — radon."

On April 22, Clarke will attempt to bring awareness to radon and other issues related to lung cancer, literally one step at a time. But successfully completing the physical challenge will be about more than a chance to raise awareness of a terrible disease: it will mark a personal victory. "I think the big thing this year is accomplishing it will psychologically and physically make me feel that I'm back. That I fought this and won or am winning the battle against this."

Clarke says when he was diagnosed with cancer he knew he couldn't get through it alone and proudly relied on the support of firefighters, coworkers and his family. "I've had the pleasure of dealing with an unpleasurable situation. It's made the fight that much more bearable and that much more positive. You need people behind you to take this on, and you need to reach out when you're running into problems and struggling. It's amazing how good people are, it really is."



Radon concentrations by county

The federal Environmental Protection Agency recommends mitigation actions if radon levels reach 4 picocuries per liter or greater. All homes should be tested at least once. Source: radon.com, based on results from test kits sold by Air Check

Top Ten Reasons to Have Your Home Radon-Tested

About 1 in 15 U.S. homes contain radon.¹

Radon Gas is linked to 21,000 lung cancer deaths per year.¹

All major health organizations agree with estimates of radon-caused lung cancer.²

Radon risks increase in winter.¹

If buying a home you should know the radon risk level.¹

If selling a home you should test before putting it on the market.¹

There are simple solutions to radon problems in homes.²

Radon can be a problem in all types of homes.²

The only way to know if your home has a radon problem is to test it.²

Radon testing is easy.²



(1. Consumer Reports: What Buyers And Sellers Should Know About Radon; 2. Consumer Reports: The EPA Debunks 10 Myths About Radon)

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REVIEWS, FEATURES, RESTAURANT LISTINGS

Farm to Bailey's

Ridgefield Restaurant Offers
Farm-Fresh Local Cuisine

BY ERIK OFGANG

Photos by
Kvon Photography



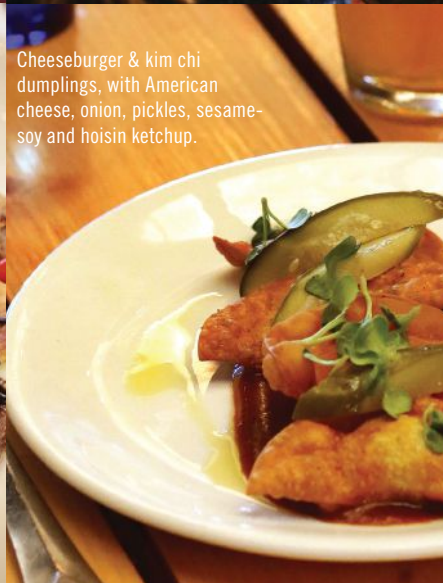
Pan-roasted swordfish,
peperonata,
thyme-roasted fennel,
whipped turnip, taro chips
and red ver jus reduction.



Owner Sal Bagliavio



At right: Roasted bone marrow, black truffle pesto, pickled sweet peppers, fresh horseradish, smoked maple lacquer and grilled naan bread.



Cheeseburger & kim chi dumplings, with American cheese, onion, pickles, sesame-soy and hoisin ketchup.

THE MEAL AT BAILEY'S Backyard begins with a basket of cornbread.

Made from a classic Southern recipe
Executive Chef Forrest Pasternack's



Bailey's Backyard
Ridgefield

grandmother taught him, it's served with a side of molasses and melted butter for dipping or drizzling over the bread — Pasternack's preferred method. These hearty pieces of cornbread are brought to each table at the start of the meal and are worlds better than

the bread served at most restaurants. They serve as the introduction to a wholesome and sophisticated evening of dining at Bailey's Backyard, an American restaurant that has been open since 1999 and dedicated to farm-to-table cuisine since 2013.

It had been a long time since a member of our staff had visited the restaurant, so I stopped by in December to update

our food scouting report. It is a small but cozy restaurant in downtown Ridgefield, just off the main drag. During my visit, I enjoyed a variety of dishes with influences ranging from Japan (an enjoyable brisket ramen) to France (an excellent foie gras) to fusion (strange but enjoyable cheeseburger dumplings).

Bailey's is at its best when it surprises with hard-to-find and unusual flavor combinations. The standout dish was the foie gras and doughnuts appetizer. Hudson Valley foie gras (fatted duck liver) is seared at a high heat, then rested until it is medium rare. The foie is served with an assortment of creative ingredients, including, but not limited to, toasted pecan nut purée, dehydrated figs aged in red wine, and Hawaiian black volcanic salts. The foie gras is placed on pieces of a warm, house-made doughnut with vanilla sugar. The resulting plate is a symphony of sweet and savory flavors, the fluffy softness of the doughnut serving as a counterpoint to the dense richness of the foie gras.

Despite these impressive flavors, whether you enjoy your visit to Bailey's

Backyard or not may depend on the thickness of your wallet. If the sight of many entrées in the high \$30s causes your blood pressure to spike, Bailey's Backyard may be out of your price range. The quality of the ingredients (unfortunately, local costs more), the service and the Fairfield County location wholly match these prices. Seared Long Island duck breast, served with radish and fairy tale eggplant, creamy polenta, bok choy, herb salad and sour apple sauce, was excellent. But at \$32, it was on the lower end of the entrée price range and had me wondering if it was worth the investment.

All such miserly thoughts fled my mind when I bit into a dining companion's prime skirt steak. This grass-fed and grain-finished steak is served over a bed of melt-in-your-mouth creamed spinach, while the steak itself is soft and tender.

Bailey's Backyard was opened by Sal Bagliavio, who served as the chef until 2013 when he brought in Pasternack as executive chef and switched the focus of the restaurant to farm to table. "Bailey's was always an innovative new American



Chef Forrest Pasternack



Prime skirt steak, with crispy portobello mushroom fries, garlic aioli, pearl onion, goat cheese creamed spinach and balsamic-truffle reduction.

restaurant utilizing high-quality ingredients, but for me, after my wife and I started a family in 2008, the importance of knowing where our food comes from and what was in it became a priority," Bagliavio says. "The transformation has been very well received by our guests. The advantages have been cleaner eating for all and establishing great relationships with local farmers and artisans." He adds, "There are some challenges. In addition to utilizing local we also adopted many environmentally friendly practices and changed the way we do business. Prices have risen a bit, but it reflects the quality of our products and our

less of an impact on our environment."

Beyond the food itself, Bailey's Backyard features a solid wine and beer list and some well-crafted original cocktails. I enjoyed both the White Mary (a twist on the classic Bloody Mary served without tomato juice and featuring cucumber vodka, vermouth, lemon, cilantro, fresh cucumber and celery) and the My Name is Earl (made with Woodford bourbon, elderflower, amaro cherries and orange bitters).

The staff is attentive and was helpful answering many questions about the menu and cocktail list. Pasternack spends a good deal of time in the dining room sharing

tidbits about the various dishes and talking food in general with patrons. I overheard him offering guests at the adjoining table tips on where to get Mexican food nearby.

For dessert I ordered the cranberry posset jar, which had a burst of sourness that was a bit too tart for my taste but would be perfect for cranberry lovers. My table also shared an order of apple hand pies. These hot pockets filled with sugar-glazed apples had a deep-fried dough flavor, and, like the cornbread that began the meal, were hearty and full of flavor, the perfect punctuation point to an enjoyable evening.

Bailey's Backyard

23 Bailey Ave., Ridgefield
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baileysbackyard.com

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Dinner, Tue.-Thu. 5-9:30 p.m.,
Fri. & Sat. 5-10 p.m.
Wheelchair accessible

AMBIANCE Laid back, while the quality of service, food and price is more what you'd expect at a fancier establishment. The space was formerly a coffeehouse, and two separate dining areas are on the smaller side. Though guests are seated close to one another, sound-absorption material on the ceiling works wonders and you can actually converse with your dining companions without straining your voice, as is necessary in too many restaurants today.

SERVICE Friendly and efficient. The team is clearly well coached. Questions were answered in a helpful way, and when we lingered after our meal to talk for a few minutes, we were not rushed even though the restaurant was crowded. Pasternack

also stopped by our table to discuss several dishes, a nice personal touch (he was unaware our visit was for this review and that I write for the magazine).

FOOD New American cuisine for Bailey's means fresh, local ingredients are incorporated in a variety of ways using various global influences to great effect.

PRICE Starters/appetizers: \$9-\$19 (foie gras \$19, cheeseburger dumplings \$9, brisket ramen \$16); entrées: \$26-\$38 (duck breast \$32, skirt steak \$31, tandoori seafood stew \$38); dessert: \$9.

Fall in Love

with these romantic restaurants

BY MICHAEL LEE-MURPHY,
ERIK OFGANG AND
ALBERT YURAVICH

Match
JEFF KAUFMAN

Match NORWALK

This popular South Norwalk dining spot has a rustic urban design with a dark walnut wood floor, exposed brick and antique wood surfaces, augmented by white chairs through the dining room. The warm mood lighting is cast by way of a dramatic industrial-inspired chandelier made of pipe fittings and bare bulbs, and the globally inspired menu features seasonably appropriate ingredients. Chef and co-owner Matt Storch says his current favorites from the menu include seared foie gras and the seared tuna. He adds that the restaurant's signature dishes include "whatever fresh pasta we are making that week. [We] always have the most beautiful seafood in house and some of the most gorgeous meat in the area from the Thursday burger to the Bistecca alla Fiorentina for two."

The combination of cuisine and ambiance creates the perfect *match* in more ways than one. "We see a lot of match.com folks in the house," Storch says. "Over the 17 years we've been in business we have lost count on how many people return for anniversaries of first dates with their kids in tow. The atmosphere is amazing; it's sexy and calm but not too quiet and fussy."

For Valentine's Day, Match will be offering its regular menu, plus plenty of indulgent specials, details to be announced.

98 Washington St., Norwalk
203-852-1088, matchsono.com

ON20 HARTFORD

Maybe getting out into the quaint countryside is not exactly your thing. Maybe you or your partner prefer that kind of old-fashioned night out in the city. Catch a show at the Bushnell or

the Infinity, or visit an art gallery, and then finish up with a meal surrounded by an air of glamour. For charming and elegant dining in the capital region, you can't do much better than ON20. Located on the 20th floor of one of Hartford's tallest buildings (One State Street), the restaurant offers some of the best dining views in the state (within a city, of course). A recent video posted to Instagram shows that, even in a lightning storm, few have quite the view like the diners in ON20, as lightning bolts streak across the sky and the storm rolls through south of Hartford.

The menu is full of extravagant and beautiful items like octopus with chorizo, duck and venison. According to Nathaly Caceres, ON20's restaurant manager, there will also be Valentine's Day specials. Check the website for details.

400 Columbus Blvd., Hartford
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Valentine's Day is the Super Bowl of date nights, and in honor of the big night, we've searched the state for the most charming, classy and just plain romantic restaurants. The selections that follow are places where enchanting atmospheres merge with equally-as-inspiring cuisine. Whether you're looking for white tablecloths and candlelight or a more modern romantic feel, there is something on this list you and — perhaps more importantly — your significant other will enjoy on Valentine's Day, or any night.



Bernard's and Sarah's Wine Bar

RIDGEFIELD

Bernard's is a classic French-style country inn with pastel colors, Bernaud china and Garnier Thiebaut linens that occupies an 1875 Victorian house on the outskirts of downtown Ridgefield. Its second floor is known as Sarah's Wine Bar and has a more rustic feel with wooden tables and rotating artwork. The spot is owned by husband-and-wife team Sarah and Bernard Bouissou. "Bernard grew up in the south of France and house-makes everything on the menu from the pâtés, charcuterie to the hand-pressed ravioli," says Sarah Bouissou. For her part, she runs the dining room, making guests feel welcome when she stops by each table to say hello. There is a pianist who plays downstairs on Friday and Saturday nights and for Sunday brunch. Upstairs there is live music every Wednesday through Saturday and a special Jazz Masters Series on the last Sunday of the month. For Valentine's Day, the restaurant is offering a prix fixe four-course menu — normally the restaurant is closed on Tuesdays but will remain open for the holiday. The prix fixe menu will be available throughout Valentine's week and the restaurant will host a special Valentine's Cabaret night on Sunday, Feb. 12.

20 West Lane, Ridgefield

203-438-8282, bernardsridgefield.com

Fresh Salt

SAYBROOK POINT INN
AND SPA, OLD SAYBROOK

Situated where the Connecticut River flows out into Long Island Sound, this spot checks off several boxes on the romance sheet. The water views are, of course, exquisite. (And make sure to be there at sunset.) Homey fireplaces, including a large stone fireplace that is the focal point of the dining room, provide the warmth and comfort couples crave.

The American cuisine features, unsurprisingly, boatloads of local seafood, including an overflowing raw bar, as well as plenty of land-based proteins, such as burgers, chicken, veal and lamb. The desserts are made fresh.

And don't forget the adjacent luxury inns and spas, including the newest lodging addition — Tall Tales — a six-room boutique beach house next door to the elegant Three Stories. It's everything you need to escape on a romantic weekend. For Valentine's, there will be a special prix fixe menu with entrées made for two, as well as champagne specials and overnight packages.

2 Bridge St., Old Saybrook

860-896-5139

saybrook.com/restaurant



Fresh Salt



Inn at Woodstock Hill WOODSTOCK

Want some “quiet” time together with that special someone? Then the Inn at Woodstock Hill, tucked away in the Quiet Corner, is the place to go. This quintessentially romantic 200-year-old inn features four dining areas with fireplaces, two of which have pocket doors that can be shuttered for when you need some alone time. Outside there are gardens, a gazebo, patio and rolling hills. Inside, elegant place settings include linen tablecloths and napkins, polished silverware and stemmed glassware.

As for the food, the artichoke bottoms appetizer come in a pair, lobster bisque and New England seafood chowder will warm you up, and entrées include duck and rack of lamb. For dessert, indulge in the Lovin’ Spoonful chocolate cake and chocolate truffle mousse cake. And, yes, there will be a special Valentine’s Day menu.

Have a stay in one of the 21 well-appointed guest rooms, each with a private bath and other amenities, including some with gas fireplaces and four-poster beds. A Valentine’s package includes dinner, wine and an overnight guest room.

Need more convincing? Several marriage proposals have taken place here, further evidence that couples treasure the Inn at Woodstock Hill as a place to celebrate their intimate and milestone moments.

94 Plaine Hill Road, Woodstock
860-928-0528, woodstockhill.com

Bee & Thistle Inn OLD LYME

Connecticut has never been left wanting for old Colonial houses converted into restaurants and inns that maintain their once-upon-a-time charm. Down in Old Lyme, away from the hustle and bustle of the cities, is the Bee and Thistle, a prime example of that old New England charm. Built in 1756, the house was opened up to the public as a restaurant in 1930. The dining rooms have fireplaces, and there is a sophisticated cocktail menu. The back of the inn looks out over the marshlands of the Lieutenant River, and is just up the road from the Florence Griswold Museum. The Bee and Thistle also has an inn and spa, so you can create a full weekend getaway. Old Lyme is nestled in the artistically minded lower Connecticut River Valley, so there is plenty of entertainment in Old Lyme and the surrounding towns.

100 Lyme St., Old Lyme
860-434-1667, beeandthistleinn.com

VUE 24 FOXWOODS

This restaurant has one of the most showstopping dining spaces in the state. Located on the 24th floor, there are panoramic views of the Connecticut countryside, and sunsets are spectacular. The interior space is dominated by a striking giant globe that gives off a Frank

Sinatra, Rat Pack-esque charm. Nightly performances by VUE 24’s longtime jazz pianist Jack Madry add to the atmosphere. The menu features continental cuisine with a modern flair, including Châteaubriand for two and roasted salmon along with a selection of nearly 200 wines from some of the most renowned winemakers and regions in the world, including Opus One, Caymus and Nickel & Nickel, as well as signature cocktails expertly prepared by chief mixologist Stave Artitage. VUE 24’s signature dishes include veal Oscar served with king crab, shaved asparagus and sauce béarnaise, trout grenobloise pan-seared with lemon, brown butter, capers and parsley and duck à l’Orange with confit, and orange gastrique.

On Friday and Saturday, Feb. 10-11, in anticipation of Valentine’s Day, VUE 24 will offer a \$65 couple’s selection with a choice of appetizers, including pan-seared sea scallops with truffle-scented risotto or salt-roasted beets with winter citrus and red watercress salad. Entrée options will consist of shallot butter-basted veal chop or lemon thyme-seared Pacific halibut.

A dessert selection by pastry chef Franck Iglesias will complete the experience. VUE’s Sunday brunch will also offer a romantic daytime experience with a variety of specials and a dessert buffet.

Foxwoods Resort and Casino
350 Trolley Line Blvd., Mashantucket
800-369-9663, foxwoods.com/vue-24



Winvian Farm MORRIS

This restaurant and resort cottage complex in Morris occupies the grounds of an old farm. Located in what is one of the most beautiful parts of the state, Winvian Farm boasts scenic views of the forests and fields that surround the converted farm. According to Winvian Farm's Rebecca Harnish, tables are "small and intimate near the fire with no more than 3-4 tables per room," surrounded by antique Colonial farm decor. Winvian boasts a farm-to-table menu from chef Chris Eddy, featuring food grown in Winvian Farm's own garden, along with a prix fixe four-course menu, specially made for Valentine's Day. Among the other selling points of Winvian Farm is the wine cellar, featuring wines from some 13 countries. Winvian also has an inn with rooms and cottages to spend the night.

With the cozy, firelit rooms and the beautiful surroundings to wake up to, Winvian would impress any date. In 2015, Condé Nast named Winvian Farm as one of the Top 100 hotels and resorts in the world.

155 Alain White Road, Morris
860-567-6000, winvian.com



Winvian Farm

Le Petit Café

BRANFORD

If you're looking for a cozy setting for a romantic meal, this celebrated French bistro on the Branford Green is perfect. With a small dining room decorated in an understated, French-countryside style, you and your date won't be overwhelmed by the setting or an enormous crowd. Instead, the intimate seating will allow you to focus on each other.

Of course, you'll also want to focus on the impeccable and picturesque food from acclaimed chef Roy Ip. Each evening's four-course, prix fixe menu is a celebration of flavor and elegance that will delight the senses. Well-reviewed appetizers include scallops ceviche, tuna tartare and shrimp with soba noodles. The rack of lamb and prime New York strip steak are sought-after entrées, while the flourless chocolate cake and hazelnut chocolate fondant are made-from-scratch desserts that are perfectly shareable.

Although it was not finalized as of this writing, Ip will offer a special Valentine's Day menu. In the familiar four-course format, there will be a choice of appetizers, a salad, entrées and desserts, all for around \$80-\$85.

Word to the wise: Be sure to book a table well in advance, as this eatery long ago shed its "hidden gem" reputation.

225 Montowese St., Branford
203-483-9791, lepetitcafe.net

Schoolhouse at Cannondale

WILTON

This quaint little restaurant in the Cannondale section of Wilton is situated



in an old schoolhouse, and has a seating capacity of only 36, so you know it's intimate. According to Rebecca Thorpe, director of events at the Schoolhouse, "we provide each guest with a personalized menu that congratulates them on an anniversary or other important milestone." Romantic shareables like oysters and lobster are sure to be featured, Thorpe says. The Schoolhouse takes special care to create an unintrusive atmosphere by avoiding booking parties of more than four during their busy nights, and training the waitstaff to be attentive without being disruptive.

Menu highlights include the chocolate soufflé, with its ever-changing complementary ingredients. Few dishes

out there are more romantic than an indulgent chocolate dessert. Sitting in a converted schoolhouse, nestled in a lovely village (perhaps coated with some snow), eating a menu that's personalized for you and yours? Hard to beat.

34 Cannon Road, Wilton
203-834-9816, schoolhouseatcannondale.com

Union League Café

NEW HAVEN

Long considered one of Connecticut's premiere French restaurants, Union League casts its romantic spell with a combination of factors, says Jean Pierre Vuillermet, owner and executive chef. "We think it's an alchemy of equally

Craft Cruising

BY ERIK OFGANG

MOHEGAN SUN FEST, Jan. 27-29 This year's festivities will feature 20 celebrity chefs and winemakers, as well as 1,000 wines, craft beers, select spirits and signature dishes from some of New England's best restaurants. The grand-tasting main event will be Jan. 28, but there are a variety of food and beverage tastings before and after. Admission varies depending on the event. 1 Mohegan Sun Blvd., Uncasville. 888-226-7711, mohegansun.com

CONNECTICUT REAL ALE FESTIVAL, Jan. 29 Brewport will host this serious-beer-drinker's festival, which will feature cask-conditioned (naturally carbonated) beers from dozens of local breweries. Many of the beers served will have been prepared specifically for the event. Tickets include a 5-ounce glass, two slices of pizza and two 5-ounce samples. Additional samples are \$1 each. 1-5 p.m. 225 S. Frontage Road, Bridgeport. beerfests.com

STILL HILL BREWERY ONE-YEAR ANNIVERSARY PARTY, Feb. 4 The brewery will celebrate one year of producing delicious beer with an anniversary party featuring live entertainment and food trucks. Guests will receive a special commemorative glass and have the chance to enjoy a new release of Momma's Imperial Little Helper double IPA. Noon-6 p.m. Price TBD. Shunpike Business Center, 1275 Cromwell Ave., Rocky Hill, Building C, Unit 8/9. 860-436-6368, stillhillbrewery.com

SONO BOWL 2, Feb. 5 This Super Bowl pregame game show is presented by sports and craft beer bar The Blind Rhino and the *Welcome to Connecticut* podcast. The event is hosted by Ken Tuccio, host of *The Local Drinking Show* on WTNH News Channel 8, and in addition to interactive games in which participants can win cash and other prizes, there will be a special beer list. 4 p.m.-kickoff (around 6:30 p.m.). \$25-\$40. 15 N. Main St., Norwalk. sonobowl.com

SIP AND SAVOR DINNER SERIES, Feb. 23

The Breakwater in Stonington will host a Chilean wine dinner. The cuisine will be "all about fish" and each of the four courses will be designed to pair with a different wine. The menu had not been announced as of this writing, but if past events are any indication, it will be a decadent evening of food and drink. 6 p.m. \$45 or \$25 (food only). 66 Water St., Stonington. 860-415-8123, breakwaterstonington.com

TWO ROADS BEER DINNER AT HARP AND HOUND IRISH PUB, Feb. 23

Two Roads Brewing Co. and the Harp and Hound Irish Pub in Mystic will team up for this multi-course beer dinner. The event will feature some rare Two Roads beers that are still to be determined. 4 Pearl St., Mystic. 860-572-7778, harpandhound.com

Erik Ofgang is the author of Buzzed: Beers, Booze, & Coffee Brews — Where to Enjoy the Best Craft Beverages in New England. Have a craft beverage event coming up next month? Email him at eofgang@connecticutmag.com.



important ingredients: a dining room of uncommon charm — high ceilings, dark wood, marble pillars, perfect lighting and a low-burning fireplace — award-winning, beautifully prepared cuisine and a superb, varied and fairly priced wine list.” Vuillermet adds that the spell is completed by “non-intrusive but attentive service. A special sense of privacy and intimacy amidst the lively brasserie atmosphere, and a talented team committed to ensuring that our guests feel that they’ve shared a truly memorable and special experience.”

The restaurant’s longstanding

signature dish is the confit de canard (boneless duck leg confit, crispy potato galette, Granny Smith apple and walnuts, watercress salad), but new favorites include the salade d’Epinard et roquefort (baby spinach salad, smoked bacon, honey roasted pears, savory nougatine of pecan and Roquefort cheese).

For Valentine’s Day, the restaurant is planning a prix fixe menu and wine pairings, a Valentine cocktail, special holiday dessert and a pastry chef-prepared chocolate gift.

1032 Chapel St., New Haven

203-562-4299, unionleaguecafe.com

Paczki

EDDY’S BAKE SHOP, ANSONIA

Of the many immigrant groups that have shaped the state of Connecticut throughout the decades and centuries, the Polish have been among the most prominent. (And not just in New Britain!) On Main Street in Ansonia, across the street from the Europol Deli (where you can take home a full Polish dinner) is Eddy’s Bake Shop, where one can find one of the state’s most popular versions of the Polish delicacy, paczki (pronounced PUNCH-



key). Resembling a doughnut, the paczki is traditionally stuffed with a filling, such as a jam or custard. So beloved in Ansonia and the Naugatuck Valley is Eddy’s paczki, that every February the bakery hosts a paczki-eating contest, in

which contestants have five minutes to eat as many as possible. The contest is a true Ansonia event: In last year’s event,

Mayor David Cassetti was the contest’s official timekeeper, and told contestants that the winner would be the mayor for the day.

The paczki is a serious pastry, a doughnut for those for whom Dunkin’ Donuts just doesn’t quite cut it. In the 2016 contest, Seymour resident Brandon “Feast Mode” Carr managed to eat a dozen paczki in

five minutes. The video is certainly worth a look. This year’s contest is slated for Feb. 28 at 8 a.m.

317 Main St., Ansonia

203-735-2411

| MICHAEL LEE-MURPHY |



Vanhilla Imperial Porter

STILL HILL BREWERY, ROCKY HILL

To quote Robert Plant of Led Zeppelin, “Valhalla, I am coming!”

This vanilla-flavored, Norse mythology-inspired, high-alcohol-content (8 percent) and intensely flavorful porter is the perfect drink for the winter months.

Conditioned on vanilla beans, the beer has a dark velvet flavor, accentuated by strong, but not overpowering, vanilla notes. Imperial porters generally have more alcohol than

regular porters, which usually lack the intense roasted flavor of an imperial stout. This drink fits that mold, but the vanilla flavors make it stand apart from other examples of the same style.

The beer is only seasonally available, and although it is distributed on a limited basis around the Rocky Hill area, the best chance one has of trying it is by visiting the brewery itself.

Still Hill Brewery celebrates its one-year anniversary this month. It has a beautiful tap room; a large, rustic mural painted by Hartford artist Tao LaBossiere dominates the walls.

If the Vanhilla is not available, visitors craving dark beer will want to try the Sluggo Buggy, a year-round oatmeal stout with a hearty, roasty and drinkable flavor. The brewery’s other beers include the ever-popular IPAs and double IPAs. All the beers I tasted were clean and well-balanced.

Scott Barbanel, Still Hill Brewery’s owner and brewer, started out as a home brewer and then studied brewing at the Siebel Institute in Chicago. Though he is proud of the Vanhilla Imperial Porter, he is dedicated to offering a variety of styles at his brewery. “I’m not keyed into any one style,” he says. “I’ll have sours and lambics and everything in between.”

| ERIK OFGANG |





PHOTOS BY MICHAEL GREY

Comfy Cavern

CELTIC CAVERN IN MIDDLETOWN OFFERS ELEVATED PUB GRUB & NO-FUSS WARMTH

BY MICHAEL LEE-MURPHY

Regular visitors to Main Street in Middletown are likely familiar with the range of dining options, from Jamaican to Thai to Indian. Most offerings are quite good, as Middletown has become one of the more competitive dining destinations in the state over the last decade. But regular visitors may be less familiar with the interior of the Main Street Market, where a rotating roster of businesses have meant that the small ground-floor mall has remained less than bustling.

Toward the back of the mall and in the basement, however, there is a wonderful cavern of warmth and good food, a Celtic Cavern to be precise. On a bitterly cold December night when the only sound on the streets was wind, the basement restaurant was buzzing, with almost every table full. The food, too, was warm and inviting. Broadly, the fare can be described as pub grub, but this is pub grub extraordinaire. The ingredients and basic descriptions of the dishes are simple enough: “snack-ables” and “shareables” of meat and cheese, burgers, sandwiches, soups and salads. But as always, the magic is in the execution. I had a plate of rich and creamy barrata (Italian cheese made from mozzarella and cream), served with grilled bread for dipping.

The dish was emblematic of what Celtic Cavern’s food does so well, gracefully treading the line between bar food and dining of a higher order. One could easily eat the dish while both sitting at a bar and

watching a game on the Cavern’s TVs. (As an aside, it’s nice when a bar has TVs if you want to watch a game, but not so many of them that you can’t ignore them if you want. Celtic Cavern has two televisions for the bar side of the large room, and none on the dining side.)

While the menu itself is an array of simpler dishes elegantly executed, the specials list is where chef Bill Nemecek really struts his stuff. Among a stunning list of entrées (I had to ask the waitress several times to repeat the list), I opted for a pork chop over bacon-fried rice, which was perfectly juicy and tender. “This is where we play,” front-of-house manager Brandon Warren says of the specials menu. Nemecek obviously brings a lot of influences into his cooking, as the dishes range from Mediterranean to red-blooded American steak to Chinese, without being gimmicky or a novelty.

Celtic Cavern has been around for about three years, but after the original partnership didn’t work out, owner Scott Brown hired Nemecek and Warren roughly a year and a half ago. Warren says that on their first night operating the new menu, they sold more food than the Cavern had in the previous two weeks. “We just kept adding people, and got busier and busier.”

Save for a few of the larger plates like steaks, the entire menu is served till 1 a.m. The falafel dish off the sandwich menu was gorgeous, with mint and that delicate, hard-to-find light and fresh Mediterranean flavor.

Warren says he and Nemecek are old friends. That sense of warmth and familiarity flows through the food. The plates, while adventurous and unique, are not intimidating or uninviting. Warren,

who on the night I visited was working the front of house, says he will often get into the kitchen himself and cook on nights when Nemecek is not there. Nemecek, likewise, has worked front of house and can hold the restaurant together when Warren is away. When my dining companion complimented the chocolate mousse to our server, she smiled and said she has made that in the kitchen herself.

That kind of free-flowing, unfussy attitude permeates the Celtic Cavern. It’s great food, with a relaxed philosophy behind it. It had the loudness of a bar, but the food of somewhere slightly less rambunctious: a good combination, I think.

And the beer list: weird, adventurous beers. I had a Pastrami Pils brewed by Shmaltz Brewing Co. from New York, in collaboration with the Barcade beer bar chain, which was one of the strangest flavors I’d ever tasted. Nemecek later told us about tap takeovers being a regular feature of the restaurant.

While the menu is not very Irish (some might say “thank goodness”), what was very Celtic about the place was the easy-going, completely relaxed attitude. Huddling into the Celtic Cavern, hiding from the cold December wind, felt like discovering a secret, one I’m glad I know.

Celtic Cavern

45 Melilli Plaza (Located in rear of Main Street Market), Middletown

860-894-2954, celticcavern.com

Hours: Mon.-Thu. noon-midnight, Fri.-Sat. noon-1 a.m., Closed Sun.

Accessibility: The basement restaurant is accessed by a set of stairs, but can also be reached by elevator. Call ahead for elevator access.

Dinner is Served

BUILDING ON SUCCESS OF BRISTOL'S PARKSIDE CAFE, CAFÉ 2 NORTH AT CEDAR LAKE IN WOLCOTT OFFERS A COMPLETE DINING EXPERIENCE

BY MARYELLEN FILLO

There was a time when everyone thought restaurateur John "J.R." Rusgrove was a bit crazy to open a breakfast-and-lunch place off the beaten path in Bristol's Federal Hill area.

"No one will find it," "Who's going to drive all the way to Bristol for breakfast?" and "There's too much competition from the chains on Route 6" were the comments and criticisms as the self-taught chef launched his culinary career.

Years after that launch, and years after racking up a wall full of "best of" awards and online kudos for his Parkside Cafe, Rusgrove is doing it again, this time in a small plaza storefront in Wolcott at Café 2 North at Cedar Lake.

Opening their new restaurant this past fall, Rusgrove and wife Leeanne are not only offering yet another off-the-radar spot for better-than-good, eye-appealing breakfasts and lunches, but at long last, offering a sophisticated dinner service.

"I always wanted to offer dinners," says Rusgrove, whose limited space and parking in Bristol made it nearly impossible. "I had the chance when I opened Garnish in Forestville," he says, referring to a short-lived, dinner-only eatery he attempted a few years ago. "But the kids were still small, and trying to run two places, it just wasn't our time then."

Tucked away in a plaza on the cusp of Cedar Lake, Café 2 North is an even cozier version of Rusgrove's Bristol eatery. Neutrals rule the décor and there is just one television, tuned to soothing music and seasonal scenes rather than the sports of the day. A few booths and tables provide comfortable, intimate seating. The dinner menu ranges from simple fare to flat breads to entrées that allow Rusgrove and executive chef Matthew McFadden to go above and beyond in the kitchen.

The C2N meatloaf is not your mama's comfort food beef loaf. Wrapped in applewood-smoked bacon, the Café 2 North version features a sweet-and-spice glaze, served on a bed of garlic red mashed potatoes and baby carrots. New Brunswick salmon is tastefully dressed in a pomegranate horseradish glaze, while Amber's pork



Above: Café 2 North's interior. **At right:** Slow-roasted, bone-in beef short rib, butternut squash purée, wilted garlic greens and rosemary demi glacé.

PHOTOS COURTESY OF CAFÉ 2 NORTH

shoulder boasts a cider and port wine braising. (The pork dish is named after Amber Buczko, the daughter of Rusgrove's longtime linen driver, Walter Buczko. Amber was killed last fall in a crash in Coventry.)

Entrées, which range from \$15 to \$26, also include a flank steak with an interesting and tasty Brussels sprout and applewood bacon slaw. Soups include the smooth house-made French onion and always a special of the day. The New England harvest salad features roasted beets, blue cheese, baby greens and apples as well as the Café 2 North signature salad of field greens, carrot noodles and hard-cooked egg, topped with cabernet dressing.

Desserts are prepared on site and include the signature C2N bread pudding with white and dark chocolate, raspberry coulis and Nutella.

While breakfast and lunch are served every day, dinner is Wednesday through Saturday only, for now.

"We didn't know what to expect when we opened here," says Rusgrove. "The first couple of days we were open for breakfast and lunch we had people come in, but it wasn't everyone flocking to our doors."

But there is nothing like word of mouth and social media such as Facebook and Instagram. Within a week, Rusgrove had lines waiting for the place to open in the morning. And on the first night of dinner service — a usually dead Wednesday the week between Christmas and New Year's — he was serving a full house.

The new place is catching on fast in an area where dining options are pretty limited even though it is within minutes



of the Route 69 Bristol town line as well as the Southington, Plainville and Waterbury areas. Rusgrove sees the opportunity.

"I am already planning on taking over some of the space next door in a couple of months," the self-taught chef notes as he prepares to expand his 55-seat restaurant to about 85 seats. "I want to have a bigger waiting area for people and add more booths as well as a bigger service bar," he explains. And that's not all. Plans for the spring include an outdoor patio area, another amenity lacking in most of the restaurants in the area.

Set in his ways when it comes to his restaurants, Rusgrove's business model is trendy casual dining with a fine-dining twist.

"We are not a 30-page-menu kind of place," says Rusgrove. "I see this place as the one where I can satisfy my culinary curiosity, try things out that I think have merit, make something new, take chances," he says. "And I want my guests to come along and enjoy that tasty ride."

Café 2 North at Cedar Lake

2 North St., Wolcott
203-441-6254, cafe2north.com

Hours: Breakfast and lunch: Mon.-Sat. 6 a.m.-2 p.m., Sun. 7 a.m.-1 p.m., dinner: Wed.-Sat. 5-10 p.m.

Wheelchair accessible

Small Plates, Large Vibe

4 EAT & DRINK STANDS OUT IN FARMINGTON WITH TAPAS, SPEAKEASY DÉCOR

BY MARYELLEN FILLO

The name was supposed to be the tongue-in-cheek “Root 4” — for the location on Route 4 in Farmington — and the menu Italian.

But then Kurt Kryczek, and his team of executive chef Isaac Hunter and manager Christina Pare, rethought the original plan for the new restaurant, and 4 Eat & Drink, featuring Spanish-fusion small plates, was born.

Now nearly a year old, the gathering place and nightspot featuring craft beers, boutique liquors and creative cuisine has hit its stride, morphing from a new little place tucked away in the plaza into a hot spot when it comes to fine food and an even finer vibe.

“We originally had planned to open just a little Italian place, somewhere for people to come hang out,” says Kryczek, who owns Naples Pizza, a fixture in the Route 4 plaza where 4 Eat & Drink is located. Very familiar with the town, Kryczek knew there would be a niche in the area for a small bar and restaurant, the kind that attracts a happy hour crowd and provides a place to go for a nice lunch or quick bite in the evening. He, Pare and Hunter (a former chef at Grant’s in West Hartford) revisited the plan for the new place, finally settling on the name and ditching the Italian-only food idea for the Spanish tapas-inspired menu instead.

The decision was a good one, offering something quite different for the area.

“We get a really nice mixed crowd here,” explains Pare, as she and staff tended to an eclectic happy hour crowd on a late December day at the impressive zinc bar that anchors the space that was previously a frozen yogurt store. Inspired by the new speakeasy trend in décor and anxious to provide a Manhattan feel, 4 Eat & Drink features an interesting and cozy design by Tami Attella of Hartford. Repurposed wooden factory carts are used as seating at a community table, and an inviting lounge area featuring comfortable couches and banquettes provide a place to sit back and relax. Anxious to promote interaction rather than provide yet another space for diners to focus on their cellphones, there are purposely only a couple of televisions in the 78-seat eatery, whose design promotes



Seared scallops with a celeriac purée & oyster, left, and shrimp tacos. PHOTOS BY WINTER CAPLANSON

face-to-face socialization.

“We want people to talk to each other, not be checking their email,” says Pare.

And then there is the food. Kryczek and Hunter tapped their individual culinary experience to develop an ever-changing menu that not only serves as a shout-out to the Spanish infusion they agreed upon, but also introduces elements of Cuban, Asian and Italian cuisine in new ways.

A happy hour menu at \$5 or \$6 a plate



grilled octopus and Spanish spaghetti with olives, capers and chorizo.

Sunday brunch, with menu items priced at \$6 to \$11 and served from 11 a.m. to 2 p.m., includes pulled pork crostini, French toast with blueberry sauce and house-made strawberry ice cream, and papas bravas, potatoes with spicy tomato sauce and sour cream.

Desserts, prepared by pastry chef Gabi Schneider, fill the sweet-tooth bill and

include a tres leches cake with toasted coconut and a croissant bread pudding with chocolate chips, stout ice cream and beer Anglaise.

Speaking of beer and such, 4 Eat & Drink features a wide range of popular craft beers and wines, as well as some specialty cocktails that reflect its location. Among them are the blueberry gin and champagne concoction The Hill-Stead, named after the nearby historic museum, and the signature “4” Fashioned, with Four Rose small-batch bourbon and Luxardo cherry liqueur.

Splitting his time between his two places at the plaza, Kryczek is a busy guy but is excited about the diversity in his career and doing something he has dreamed of for a long time.

“This was something I always wanted to do, so it’s worth the work,” he says.

“We couldn’t be happier about the way it’s going,” adds Pare. “There is nothing like this around here and we think it’s been one of Farmington’s biggest surprises.”

4 Eat & Drink

838 Farmington Ave., Farmington
860-255-7674, 4restaurantct.com

Hours: Mon.-Wed. 4-11 p.m., Thurs. noon-11 p.m.,
Fri.-Sat. noon-midnight, Sun. 11 a.m.-9 p.m.
Wheelchair accessible



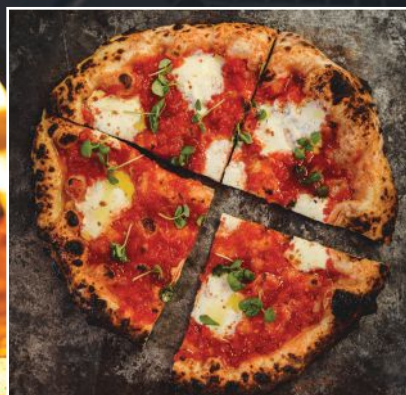
features glazed roasted Brussels sprouts with chorizo and cumin honey, as well as braised beef and potato empanadas. One of the most popular items are the chicken, pork and shrimp tacos.

A bargain-priced “2 for \$10” salad and half-sandwich lunch menu on Thursdays, Fridays and Saturdays includes choices of a Cuban sandwich with serrano ham and manchego cheese, a steak sandwich with jalapeño aioli, or an albondigas sandwich with beef meatballs and chorizo.

Entrées grow a bit larger than the “small plate” idea and range from \$7 to \$15, with traditional and not-so-traditional choices. Among them are seared scallops, grilled hanger steak, jerk chicken, risotto fritters,

'Cooking with Fire'

MAX RESTAURANTS OPENS
NEAPOLITAN-INFLUENCED
SAVOY PIZZERIA & CRAFT
BAR IN WEST HARTFORD



PHOTOS BY WINTER CAPLANSON

BY ERIK OFGANG

Savoy Pizzeria & Craft Bar, the sleek, new, pizza-centered West Hartford establishment from Max Restaurant Group, is all about the flames.

"There is nothing that compares to cooking with fire," says Dante Cistulli, chef and managing partner of the downtown restaurant, which opened in October. Two wood-fired pizza ovens form the heart and soul of Savoy's kitchen. The Neapolitan-influenced pizza, the restaurant's flagship food, is cooked for a short period of time in one oven at 850-900 degrees. Cooking at this extremely high temperature creates a crispy and ever-so-slight char on the outside and a soft and firm inside crust that artisan pizza lovers crave. The other oven provides the heat for the restaurant's non-pizza items, giving each dish a unique, wood-smoked flavor.

In addition to these fire-forged flavors, Savoy offers guests a casual but upscale ambiance, a robust craft beer list and craft cocktails with an emphasis on Italian spirits like Campari (a popular Italian liqueur) and grappa (a type of Italian brandy).

"We really wanted to do something different," Cistulli says. He aptly describes his restaurant as having an "old school Brooklyn type of feel."

Born in Bristol and raised in Farmington, Cistulli started working for Max Restaurant Group a few years ago when he was hired at Max a Mia in Avon. He later worked at Max Oyster Bar in West Hartford. He also worked at various New York-style pizza

spots where he made by-the-slice, gas oven-baked pizza. But he always dreamed of opening his own pizza place.

When he started seriously talking with Max Restaurant Group about making that dream a reality, Cistulli said they knew they wanted to do something that was "a little more chef driven" than your standard pizzeria. He adds, "We wanted the dough to be the star of the show."

To that end, Cistulli studied with a Neapolitan-influenced pizza-making expert in Texas and spent time over the last year honing different dough recipes.

After meeting with Cistulli, I tried the pepperoni pizza and the Rosy Ravita, a pizza topped with prosciutto and arugula, fig spread, asiago, goat cheese and served with a hot honey drizzle. The star of both pies was indeed the dough. Ultra thin, the crust maintains its structural integrity and demands to be finished, even to the edges. The Rosy Ravita was slightly sweet thanks to the honey and figs spread, which worked well with the mild bitterness of the arugula, as well as the saltiness of the cured prosciutto. It is a very creative pie with lots of well-thought-out ingredients, but I preferred the more standard, yet equally well executed, pepperoni pie.

The restaurant also features a variety of non-pizza items and a stellar small-plate menu. I opted for one of the specials, a wood-fired butternut squash, from Sub Edge Farm in Farmington, served with whipped goat cheese, pistachios, golden raisins and arugula, and drizzled with

maple syrup that tasted every bit as good as it sounds. Another standout was the burrata, decadent fresh Italian cheese made from mozzarella and cream.

Savoy has 10 draft lines with an ever-changing mix of local and national craft beers, also offering growler fills to go. I couldn't resist taking home a half-growler of the sought-after Captain's Daughter double IPA made by Grey Sail Brewing of Rhode Island. I also tried Savoy's signature cask-aged Negroni cocktail. The classic Italian cocktail is made from one part gin, one part Campari and one part vermouth. Savoy starts with this simple recipe, then ages the drink in a small bourbon barrel. "The cask smooths off the harshness of the gin and the bitterness of the vermouth," says the restaurant's general manager, Mike Oliver, who oversees the bar. The resulting drink is a mellower but excellent version of a standard Negroni that goes down easy.

The layout of the restaurant is open and hip. The kitchen is, at one end, visible from the long bar and most of the tables. The relaxed atmosphere and quality food make Savoy an excellent destination for those craving craft cocktails, beer or wood-fired pizza.

Savoy Pizzeria & Craft Bar

32 LaSalle Road, West Hartford

860-969-1000, maxrestaurantgroup.com/savoy

Hours: Tue.-Thu. 4 p.m.-midnight, Fri. 4 p.m.-1 a.m.,

Sat. 11:30 a.m.-1 a.m., Sun. 11:30 a.m.-1 a.m. Closed Mon.

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dining guide

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openings

A monthly look at some of what's new and exciting on the Connecticut dining scene

Bob Ramen, Hartford Chris Parrott and Patrick Miceli, the team that wowed craft cocktail enthusiasts at Little River Restoratives, is now turning heads with a Japanese-inspired noodle bar. The 28-seat space opened in mid-December on Capitol Avenue, next door to the cocktail bar. It specializes in ramen, steamed buns and dumplings. After its first two weeks in business, the place was such a resounding success that the team decided to convert an existing restaurant in Plainville owned by Miceli, 50 West, into a second and much larger Bob Ramen location. The second Plainville branch was scheduled to open by the end of February. 860-904-5370, facebook.com/bob.ramen399

Killer B Burger, Norwalk Joining an already hopping South Norwalk dining scene is this bar dedicated to all the Bs: burgers, beer, bourbon and bacon. Over-the-top "sky high burgers" are piled with a grab bag of ingredients, and there are clotheslines with various flavored bacon strips hanging from them. You can enjoy a burger while sampling a flight of bourbon, beer, wine and even bacon. Need I say more? 203-853-2326, killerbsono.com

Passion Fruit Tropical Grille, Waterbury This restaurant's slogan is "the taste of the tropics," and it aims to transport guests into a vacation state of mind. With a section of the menu dedicated to plantains and dishes like tide over fritters (fried golden conch with passion fruit hot sauce and house tartar), spaghetti and beach balls (pasta simmered in a Caribbean marinara sauce, topped with seasoned salmon balls and parmesan cheese) and island nachos (multigrain tortilla chips with refried beans, diced green onions, sweet jalapeño peppers, tomatoes, cilantro, pineapples and melted cheese with island salsa and sour cream), I'm ready to book my "trip." 203-513-9300, passionfruitgrille.com

Olives and Oil, New Haven The team from Elm City Social is behind this new restaurant that explores Chef John Brennan's "modern take on rustic Italian cuisine, wine, and life in a vintage setting." The menu is full of fresh ingredients and features small plates, brick oven-fired pizza and a raw bar. There is also section of the menu dedicated to house-made pasta. 203-891-5870, olivesandoil.com

Red Rooster Pub, Newtown This large restaurant and bar has a classic pub feel with a fireplace and rustic wood design. The menu includes burgers made with a custom blend of prime black Angus beef from cattle raised in Lancaster, Pennsylvania. Beyond the burgers, there is small pizza menu featuring white and red pies. There also main dishes like classic fish and chips and baby back ribs. 203-270-0788, redroosterpubnewtown.com

Know of a new Connecticut restaurant? Email Erik Ofgang at eofgang@connecticutmag.com

Fairfield County

Amba Vilas Palace • Indian • EP Dedicated to creating the finest-quality products by using only the very best ingredients from around the world. • 54 Pembroke Road, Danbury, 203-746-6425 ambavilaspalace.com. Closed Mon. L D, \$\$

Aranci 67 • Italian • EP Excellent Sorrento-style Italian food made by the former chef at Le Fontane. Menu includes best-in-class pasta dishes. • 142 Old Ridgefield Road, Wilton, 203-587-1300 aranci67.com. Closed Sun. D, L (Mon.-Fri.), \$\$\$, WA

Archie Moore's Bar & Restaurant • American • EP Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 48 Sanford St., Fairfield, 203-256-9295 archiemoores.com. Open daily. L D LS, \$

Artisan • New England • EP A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Road, Southport, 203-259-2800 artisansouthport.com. Open daily. L D SB, \$\$\$, WA

Bar Sugo • Italian • EP RC This beloved Italian restaurant bills itself as the place where "modern Italian meets peasant food." That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 barsugo.com. Open daily. D SB, \$\$\$, WA

Basso Cafe • Mediterranean Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 www.bassobistrocafe.com. Closed Mon. L (Tues.-Sat.), D, \$\$\$

Bernard's • French • EP RC Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West Lane, Ridgefield, 203-438-8282 bernardsridgefield.com. Closed Mon. L D SB, \$\$\$, E, WA

Bloodroot • Vegetarian • EP RC Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, 203-576-9168 bloodroot.com. Closed Mon. L (Tues., Thurs.-Sat.) D SB, \$\$\$, WA

Brick + Wood • Pizza/Italian • EP This artisan pizza emporium offers some of the best Napolitano-style pizza in the state. • 1275 Post Road, Fairfield, 203-939-1400 lovelifeandpizza.com. Closed Mon. L, D, \$\$\$

Butcher's Best Country Market • Deli Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 butchersbestmarket.com. Closed Sun. L, \$

The Capital Grille • Steak • EP RC Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, 203-967-0000 thecapitalgrille.com. Open daily. L (Mon.-Fri.) D, \$\$\$, E, WA

Char • American • EP Contemporary American restaurant that has a menu that changes seasonally and sources local meats, produce and cheese whenever possible. • 2 South Water St., Greenwich, 203-900-1100 charct.com. Open daily. L (Mon.-Fri.) D, \$\$\$

Crave • American • EP RC Dishes like eggplant stack, fish tacos, the Crave 52 Burger, meatball and lobster ravioli are served in an atmosphere that provides a seamless extension from elegant dining into a stylish, attractive bar setting. • 52 Sanford St., Fairfield, 203-292-8080 crave52.com. Open daily. L D SB, \$\$\$, E, WA

Elm • American World-class chef Brian Lewis makes culinary magic here — with the freshest local, top-quality ingredients — in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, 203-920-4994 elmrestaurant.com. Closed Mon. D SB, \$\$\$, WA

F.I.S.H. • Seafood • EP This mod-elegant restaurant features a variety of excellently prepared seafood favorites and a special section of the menu that lets you choose your fish and how it's cooked. • 245 Bedford St., Stamford, 203-724-9300 fishstamford.com. Open daily. L (Mon.-Thurs.) D, \$\$\$, WA

The Fez • Moroccan • EP In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up equally as eclectic live music nightly. • 227 Summer St., Stamford, 203-324-3391 thefezl.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, E

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L D, \$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2017 Experts' Pick; RC = 2017 Readers' Choice.



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dining guide | fairfield county

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Road, Fairfield, 203-955-1643 geronimobarandgrill.com. Open daily. L D LS, \$\$

Homestead Inn — Thomas Henkelmann • French Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 homesteadinn.com/thomas-henkelmann. Closed Sun.-Mon. L (Tues.-Fri.), D, \$\$\$

Hoodoo Brown BBQ • American • EP RC This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, 203-438-6033 hoodoobrownbbq.com. Closed Mon. D, \$\$, WA

Ichiro • Sushi • EP Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 ichirodanbury.com. Open daily. D, LS (Fri.-Sat.), \$\$

Joseph's Steakhouse • American • EP Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 josephssteakhouse.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

l'escalade • French • EP A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Road, Delamar Greenwich Harbor, Greenwich, 203-661-4600 lescalerestaurant.com. Open daily. B L D LS SB, \$\$, WA

Liana's Trattoria • Italian • EP Traditional Italian cuisine served in the atmosphere of an authentic Italian bistro. • 591 Tunxis Hill Road, Fairfield, 203-368-1235. Closed Sun.-Mon. D, \$\$\$, WA

Little Pub • American • EP Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, 203-544-9222 littlepub.com. Open daily. L D, \$\$

Local Kitchen and Bar • American • EP Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 sonolocal.com, fairfieldlocal.com. Open daily. L D SB, \$\$, WA

Match • American • EP RC The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, 203-852-1088 matchsono.com. Open daily. D L (Wed.-Fri.), \$\$\$

Paloma • Latin • EP High-energy Latin-inspired restaurant and gathering place located in Stamford's Harbor Point neighborhood overlooking the marina. • 15 Harbor Point Road, Stamford, 203-998-7500 palomagrill.com. Closed Mon. L D SB, \$\$, WA

Pho Vietnam • Vietnamese • EP RC A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 rivebistro.com. Open daily. L D, \$\$, WA

Positano Ristorante • Italian This restaurant has been owned and operated by the Scarpati family for more than 15 years. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 positanosrestaurantwestport.com. Open daily. L D SB, \$\$, E

Redding Roadhouse • American This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Road, Redding, 203-938-3388 thereddingroadhouse.com. Open daily. L D SB, \$\$, E, WA

Roberto's • Italian • RC Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 robertosmonroe.com. Open daily. L (Sun.), D, \$\$

Sal e Pepe Contemporary Italian Bistro • Northern Italian • RC Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 salepeperestaurant.com. Open daily. L D, \$\$, WA

The Schoolhouse at Cannondale • American • EP With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 schoolhouseatcannondale.com. Closed Mon. L (Fri., Sat.) D (Wed., Fri., Sat.) SB, \$\$\$

Shiki Hana • Sushi • EP This low-key restaurant offers a variety of sushi rolls, hibachi dishes and Japanese bento meals. • 222 Post Road, Fairfield, 203-259-5950 shikihanafairfield.com. Open daily. L (Mon.-Sat.) D, \$\$\$

The Sitting Duck Tavern • American Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 sittingducktavern.com. Open daily. L D LS SB, \$\$\$

The Spinning Wheel • American • RC Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpk., Redding, 203-664-4000 swredding.com. Open daily. L (Thurs.-Sat.) D, \$\$\$, WA

The Spread • American • EP The owners are industry leaders in culinary deviance and solutions, and are focused on delivering great dining experiences. • 70 N Main St., Norwalk, 203-939-1111 thespreadsono.com. Open daily. D SB, \$\$\$

Stanzio's • Pizza • EP Wood-fired pizza made using organic, seasonal ingredients from local farms and artisans. • 35 Lake Ave. Ext., Danbury, 203-885-1057 stanzios.com. Closed Sun. L (Mon.-Fri.) D, \$, WA

Tequila Mockingbird • Mexican The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 tequilamockingbirdnc.com. Open daily. D, \$\$\$

Thali • Indian • EP The ambiance in each of Chef Prasad Chirnomula's restaurants is unique, but what ultimately distinguishes them is the flavorful food. • 296 Ethan Allen Hwy., Ridgefield, 203-894-1080 thali-ridgefield.com. Open daily. L, D, LS (Fri.-Sat.), SB, \$\$\$

Valencia Luncheria • Latin American • EP Venezuelan cuisine served up in large portions in a bright, relaxed atmosphere. • 164 Main St., Norwalk, 203-846-8009 valencialuncheria.com. Open daily. B L D, \$\$\$

Vespa • Italian • EP Upscale Italian dining with a frequently changing menu that utilizes local ingredients. • 2 Post Road, Westport, 203-557-9057 vespawestport.com. Closed Mon. D (Mon.-Sun.), \$\$\$, WA

Wafu Asian Bistro • Asian Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 wafuasianbistro.com. Open daily. L D, \$

Walrus + Carpenter • Barbecue • EP Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 walruscarpenterct.com. Open daily. L D, \$\$\$, WA

Washington Prime • American • EP The land and sea menu has elements of Americana with cross-cultural influences. The restaurant also boasts an impressive beverage program. • 141 Washington St., South Norwalk, 203-857-1314 washingtonprimect.com. Open daily. L (Wed.-Sun.) D, \$\$\$, WA

Hartford County

Apricots Restaurant & Pub • American • EP Contemporary cuisine featuring regional American products as well as a selection of items from Europe and the Far East. • 1593 Farmington Ave., Farmington, 860-673-5405 apricotsrestaurant.com. Open daily. L D, \$\$\$

@the Barn • American This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 atthebarngranby.com. Closed Mon. L D (Tues.-Sun.), \$\$\$, WA

Àvert Brasserie • French • EP Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Road, West Hartford, 860-904-6240 avertbrasserie.com. Open daily. L D, LS, \$\$\$, WA

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dining guide | hartford county

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, 860-218-2100 barcelonawinebar.com. Open daily. L (Mon.-Sat.) D LS, \$\$, E, WA

Bear's Smokehouse Barbecue • Barbecue • EP Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, 860-724-3100; 2152 Poquonock Ave., Windsor, 860-999-3834 bearsbbq.com. Open daily. L D, \$\$, WA

Besito • Mexican • EP Besito (in English, "little kiss") offers up authentic Mexican food and over 60 world-class tequilas in an atmosphere of old, rustic Mexico. • 46 South Main St., West Hartford, 860-233-2500 besitomexican.com. Open daily. L D LS, \$\$\$

Bricco Trattoria • Italian • EP Creates the feel of an Italian farm house or vineyard home, with simple, fresh and delicious food and time-honored recipes. • 124 Hebron Ave., Glastonbury, 860-659-0220 billygrant.com. Open daily. L (Mon.-Sat.) D, \$\$\$

Carbone's Kitchen • Italian Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 carboneskitchen.com. Open daily. L (Mon.-Fri.) D, \$\$, WA

Carbone's Ristorante • Italian This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, 860-296-9646 carbonesct.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA

Confetti • Italian Offers Italian-American cuisine with a celebratory vibe. Also caters and operates the Big Red Truck food truck. • 393 Farmington Ave., Plainville, 860-793-8809 idineconfetti.com. Closed Mon. & Tues. D (Wed.-Sun.) SB, \$\$\$

The Cottage • American • EP Family-owned, European-style restaurant offers unique, seasonally inspired dishes and a wide selection of wines, martinis and cocktails. • 427 Farmington Ave., Plainville, 860-793-8888 cottagerestaurantandcafe.com. Closed Sun. & Mon. L (Tues.-Fri.) D, \$\$\$

Firebox • New American • EP Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, 860-246-1222 fireboxrestaurant.com. Open daily. L (Mon.-Fri.) D, \$\$, E, WA

Fleming's Prime Steakhouse & Wine Bar • American • EP Premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, 860-676-WINE flemingssteakhouse.com. Open daily. D, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, 860-236-7373; 221 Buckland Hills Drive, Manchester, 860-644-7333 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

GoldBurgers • Burgers • EP The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, 860-665-0478. Open daily. L D, \$, WA

J. Gilbert's • Steak • EP Quality ingredients and honest food, like prime wood-fired steaks and seafood, in a luxe, yet warm, atmosphere. • 185 Glastonbury Blvd., Glastonbury, 860-659-0409 jgilberts.com. Open daily. D, \$\$\$

Max Downtown • American • EP Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, 860-522-2530 maxrestaurantgroup.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 maxfishct.com. Open daily. L (Mon.-Sat.) D LS, \$\$\$

Max's Oyster Bar • Seafood • EP Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6269 maxrestaurantgroup.com/oyster. Open daily. L, D, LS (Sat.), \$\$\$

Millwright's Restaurant and Tavern • American • EP Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, 860-651-5500 millwrightsrestaurant.com. Closed Mon.-Tues. D, \$\$\$, WA

Murasaki • Sushi • EP Well known for its outstanding sushi and sashimi creations, Murasaki also offers a selection of American foods served in the Japanese style. • 23 LaSalle Road, West Hartford, 860-236-7622 murasakijapaneserestaurant.com. Closed Mon. L (Tues.-Sat.), D, \$\$\$

ON20 • Contemporary French / American • EP Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 ontwenty.com. L (Mon.-Fri.) D (Wed.-Sat.) L D, \$\$\$, E

Pho 501 • Asian • EP Dedicated to keeping it simple, with the best soups and authentic Vietnamese family recipes. • 501 Main St., East Hartford, 860-569-3700 pho.com/east-hartford-ct/pho-501. Closed Mon. L D, \$

Plan B Burger Bar • Burgers Gourmet burgers and a wide selection of beers and bourbons. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737 planbburger.com. Open daily. L D LS, \$, WA

Republic • Gastropub • EP Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, 860-216-5852 republicct.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$

Rooster Co. • American • EP Rotisserie chickens made to perfection are the heart and soul of menu here. • 1076 Main St., Newington, 860-757-3969 roostercompany.net. Open daily L D, \$\$\$, WA

Ruth's Chris Steakhouse • Steak Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 ruthschris.com. Open daily. L (Sun.) D, \$\$\$, WA

Sayulita • Mexican • EP Named for a Mexican fishing village, this restaurant has a party vibe and uses top-of-the-line ingredients. Specialties include a variety of tacos and Ceviche de Playa. • 865 Main St., Glastonbury, 860-430-9941 cantinasayulita.com. Open daily. D (Sat.-Sun.), \$\$, WA

Staropolska • Polish • EP Authentic homemade Polish cuisine prepared fresh daily and an in-house bar. • 252 Broad St., New Britain, 860-612-1711 staropolska.net. Closed Mon. L D, \$\$\$

Treva • Italian • EP Cuisine is inspired from central and upper Italy, with seasonal varieties and unique nightly specials. • 980 Farmington Ave., West Hartford, 860-232-0407 trevacct.com. Open daily. L, D, LS (Fri.-Sat.), \$\$\$

Trumbull Kitchen • American "Global comfort food" is served at communal tables at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, 860-493-7417 maxrestaurantgroup.com. Open daily. L (Mon.-Sat.) D LS, \$\$\$, E

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 vintedwinebar.com. Open daily. D, \$\$, WA.

Litchfield County

Arethusa al Tavolo • New American • EP RC This high-flying, country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Road, Bantam, 860-567-0043 arethusaaltavolo.com. Open Thurs.-Sun. D, \$\$\$, WA

Carole Peck's Good News Cafe • New American • EP Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, 203-266-GOOD good-news-cafe.com. Closed Tues. L D, \$\$\$

Community Table • American • EP Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, 860-868-9354 communitytablect.com. Closed Tues.-Wed. D SB, \$\$\$, WA

The Cookhouse • Barbecue • EP "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 thecookhouse.com. Open daily. L D, \$\$\$, WA

The Hopkins Inn • Austrian/American A country inn with an Old World atmosphere known for wiener schnitzel, backendl and fresh-caught trout. • 22 Hopkins Road, Warren, 860-868-7295. Closed Mon. B L (Tues.-Sat.) D, \$\$\$

Litchfield Saltwater Grille • Seafood Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 litchfieldsaltwatergrille.org. Open daily. \$\$\$, E, WA

Mountainside Café • Farm to Table Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 mountainside.com/cafe. Open daily. B L D SB, \$, WA

The Restaurant at Winvian Farm • French • EP Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Mon.-Tues. L D, \$\$\$, WA

RSVP • French • EP A "special concept" French restaurant, RSVP offers carefully selected five-course prix fixe meal. Alcohol is BYOB only, and dinner is by reservation only. • 7 Railroad St., West Cornwall, 860-672-7787 rsvp-restaurant.com. Open Fri.-Sun. D, \$\$\$

The White Hart • Farm to Table • EP High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 whitehartinn.com. Open daily. L D SB, \$\$\$, WA

The White Horse Country Pub • American • EP RC Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 whitehorse-countrypub.com. Open daily. L D SB, \$\$\$, WA

Winvian • American • EP Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an eclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Tues. L (Sat.-Sun.), D (Wed.-Mon.), \$\$\$

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Yokohama • Japanese • EP Delicious tempura and teriyaki dishes, plus sushi and sashimi is served at this beloved New Milford restaurant. • 131 Danbury Road, New Milford, 860-355-0556 yokohama-sushi.net. Open daily. L D, \$\$, WA

Middlesex County

Angelico's Lake House • American Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, 860-267-1276 angelicoslakehouse.com. Open daily. L D LS SB, \$\$\$, E, WA

Baci Grill • Modern Italian Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Road, Cromwell, 860-613-2224 bacigrill.com. Open daily. L D LS, \$\$\$, E, WA

The Blue Oar • Seafood • EP Open seasonally, with open-air dining and fresh-catch entrees. BYOB; cash only. • 16 Snyder Road, Haddam, 860-345-2994 blueoarct.wix.com. Open daily, Mother's Day weekend-Labor Day; Thurs.-Sun., Labor Day-end of Sept. L D, \$\$\$

Chester's Barbecue • Barbecue Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 chestersbbq.com. Open daily. L D, \$\$\$

Cuckoo's Nest • Mexican • RC Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for more than 35 years. • 1712 Post Road, Old Saybrook, 860-399-9060 cuckoosnest.biz. Open daily. L D SB, \$\$\$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • Italian Enjoy spectacular ocean views and Italian specialties like Veal Romano, Wild Mushroom Arancini and Lobster Ravioli. And join us for our award-winning Sunday Brunch! • 1525 Boston Post Road., Westbrook, 860-399-5901 watersedgeresortandspace.com. Open daily. B L D SB, \$\$\$, E

Eli Cannon's Tap Room • Beer Bar • EP The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 elicannons.com. Closed Mon. L (Fri.-Sun.) D LS, \$\$\$, WA

Fresh Salt at Saybrook Point Inn • American • EP Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, 860-395-2000 saybrook.com. Open daily. B L (Mon.-Sat.) D SB, \$\$\$, E, WA

The Good Elephant Bistro • Vietnamese • EP The elephant in this room is flavor—and lots of it. From five-spice duck to sushi-grade tuna, this restaurant serves the salty, sour, bitter and sweet flavors of Vietnamese cuisine. • 59 Main St., Chester, 860-526-5301 goodelephantcafe.com. Open Wed-Sat. D, \$\$\$

The Griswold Inn • American The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, 860-767-1776 griswoldinn.com. Open daily. L D SB, \$\$\$, E, WA

Iguanas Ranas Taqueria • Mexican • EP Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 iguanasranastaqueria.com. Closed Sun. L D, \$

La Foresta • Italian • RC This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 laforestarestaurant.com. Open daily. D, \$\$\$, WA

Lenny & Joe's Fish Tale • Seafood • EP This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 ljfishsale.com. Open daily. L D, \$\$\$, WA

Liv's Oyster Bar • Seafood • EP Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, 860-395-5577 livosysterbar.com. Closed Tues. D, \$\$\$, WA

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Connecticut Magazine

Executive Chef Marcell Davidsen named one of the 40 "best and brightest" individuals under 40 in Connecticut

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| dining guide | middlesex county

Luce • American Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 lucect.com. Open daily. L D LS, \$\$, WA

Luigi's • Italian Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 luigis-restaurant.com. Closed Mon. (except in July and Aug.). D, \$\$, WA

Mondo • Pizza • EP This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 mondomiddletown.com. Open daily L D, \$\$, WA

Puerto Vallarta • Mexican Authentic, traditional Mexican cuisine is prepared fresh daily—sometimes even at your table—mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 puertovallartausa.com. Open daily. L D, \$\$

River Tavern • American • EP Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, 860-526-9417 rivertavernrestaurant.com. Open daily. L D, \$\$

Rustica • Italian • EP The food is made fresh daily, from the pasta to the salads to the homemade desserts. Also offering a varied wine collection. • 189 Middlesex Turnpike, Chester, 860-526-9021 rusticact.com. Closed Mon. D, \$\$\$

| New Haven County

116 Crown • American Tapas / Small Plates • EP Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting and creative house cocktails. • 116 Crown St., New Haven, 203-777-3116 116crown.com. Closed Mon. D LS, \$\$, E, WA

Adriana's • Italian • EP Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 adrianasnewhaven.com. Open daily. L (Mon.-Fri.), D, LS (Fri.-Sat.), \$\$, WA

Archie Moore's Bar & Restaurant • American • EP Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, 203-773-9870; 39 N. Main St., Wallingford, 203-265-7100; 15 Factory Lane, Milford, 203-876-5088; 17 Elizabeth St., Derby, 203-732-3255 archiemoores.com. Open daily. L D LS, \$

Baja's • Mexican • EP Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, 203-848-3000 barcelonawinebar.com. Open daily. L D LS, \$\$, WA

Bella's Café • American • EP Stylish and cozy cafe serves breakfast and lunch all day during the week, or brunch on weekends. • 896 Whalley Ave., New Haven, 203-387-7107 bellascafe.com. Close Mon. B L SB, \$

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 bin100restaurant.com. Open daily. D SB, \$\$, E, WA

Ceviche • Latin Fusion • EP Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 cevicheatlantickitchen.com. Closed Mon. L (Wed.-Thurs.) D LS, \$\$, WA

Chip's Family Restaurant • American • EP Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065 chipsrestaurants.com. Open daily. B L D, \$

Claire's Corner Copia • Vegetarian • EP Café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 clairescornercopia.com. Open daily. B L D SB, \$, WA

Consiglio's Restaurant • Classic Italian Family-owned and -run for more than 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciolo, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 consiglios.com. Open daily. L (Tues.-Fri., Sun.) D, \$\$

Coromandel Cuisine of India • Indian • EP Wide range of tasty Indian fare is served in a small, tastefully done space. • 185 Boston Post Road, Orange, 203-795-9055 coromandelcuisine.com. Open daily. L D SB, \$\$, WA

Dino's Seafood • Seafood This family-run favorite of local North Haven diners for more than four decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 dinosseafood.com. Closed Mon. L D, \$, WA

Elm City Social • American • EP Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 elmcitysocial.com. Open daily. L D, LS, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 geronimobarandgrill.com. Open daily. L (Mon.-Sat.) D, \$\$\$

Goodfellas Restaurant • Italian • EP RC The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, 203-785-8722 goodfellasrestaurant.com. Open daily. L D, \$\$, WA

Heirloom • Modern Continental • EP Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 heirloomnewhaven.com. Open daily. B L (Mon.-Sat.) D SB, \$\$, WA

Home • American Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 www.homerestaurantct.com. Closed Mon. L D, \$\$\$, E

L'Orcio • Contemporary Italian • EP This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 lorcio.com. Closed Mon. L (Fri.) D, \$\$\$

La Tavola Ristorante • Classic Italian Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 latavaloristorante.com. L D, \$\$, WA

Lenny & Joe's Fish Tale • Seafood • EP This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Drive, New Haven, 203-691-6619; 1301 Boston Post Road, Madison, 203-245-7289 liffishtale.com. Open daily. L D, \$\$, WA

Mamoun's • Middle Eastern • EP Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 mamouns.com. Open daily. L D LS, \$, WA

Miya's • Sushi • EP Sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, 203-777-9760 miyassushi.com. Closed Sun.-Mon. L D, \$\$\$, WA

Moxie • American • EP High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall St., Madison, 203-421-6963 moxie-bar.com. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), \$\$, WA

olea • Spanish • EP World-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven, 203-780-8925 oleanewhaven.com. Closed Sun. D, \$\$\$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 parkcentraltavern.com. Open daily. L D, \$, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 ristoranteluce.net. Open daily. L (Mon.-Fri.) D, \$\$\$

Señor Pancho's • Mexican Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 senorpanchos.com. Open daily. L D SB, \$, E, WA

Shell & Bones Oyster Bar & Grill • Seafood • EP This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 shellandbones.com. Open daily. D L (Sat.-Sun.), \$\$\$

Shoreline Diner, Guilford • American • EP The seasonal menu focuses on fresh, natural ingredients, with lots of vegetarian and vegan options. • 345 Boston Post Road, Guilford, 203-458-7380 shoredlinediner.com. Open daily. BLD, \$, WA

Stowe's • Seafood • EP This classic seafood shack has a simple menu of fresh fish, fried New England style, plus perfect lobster rolls, all served in paper boats. • 347 Beach St., West Haven, 203-934-1991 stowesseafood.com. Open daily. L D, \$\$\$

Thali / Thali Too • Indian • EP Each location is chic, exotic and fun, but what ultimately distinguishes them is the flavorful food. • 4 Orange St., New Haven, 203-777-1177; 65 Broadway, New Haven, 203-776-1600 thali.com. Open daily. L, D, LS (Fri.-Sat.), SB, \$\$\$

Union League Cafe • French • EP RC Designed to capture the conviviality and old-world charm of a Parisian brasserie—less formal, more lively, unpressured but with attention to memorable food, wine and service. • 1032 Chapel St., New Haven, 203-562-4299 unionleaguecafe.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$

The Wharf • New American • EP This spot at the Madison Beach Hotel serves up panko-crusted sea bass, duck two ways and bourbon-glazed pork tenderloin—with a side of water views. • 94 West Wharf Road, Madison, 203-350-0014 madisonbeachhotel.com. Open daily. B L D, \$\$\$, WA

| New London County

Bleu Squid • American A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 dessertsmysticct.com. Open daily. L, \$, WA

The Captain Daniel Packer Inn • American This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon. • 32 Water St., Mystic, 860-536-3555 danielpacker.com. Open daily. L D, \$\$\$, WA

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 chestersbbq.com. Open daily. L D, \$\$\$

David Burke Prime • American • EP An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, 860-312-8753 davidburke-prime.com. Open daily. L D SB, \$\$\$

Flanders Fish Market & Restaurant • Seafood • RC Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clamcakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 flandersfish.com. Open daily. L D SB, \$\$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous clam pizza is the standout, many others are also worth the wait. This expanding pizza empire continues to set the standard for Connecticut pies. • Mohegan Sun, Uncasville, 860-862-8888 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Kensington's at Norwich Inn • American A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, E, WA

The Old Lyme Inn • American The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, 860-434-2600 oldlymeinn.com. Open daily. L D, \$\$\$, WA

Oyster Club • American • EP This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, 860-415-9266 oysterclubct.com. Closed Tues. L (Sat.) D SB, \$\$, WA

Red 36 • American • EP It's all about the sea at this waterside hotspot that offers delicious dinner with a great view. • 2 Washington St., Mystic, 860-536-3604 red36ct.com. Closed Mon. L D, \$\$

S&P Oyster Co. • Seafood • EP RC Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. • 1 Holmes St., Mystic, 860-536-2674 sp-oyster.com. Open daily. L D, \$\$, WA

Tolland County

Bidwell Tavern & Cafe • American • EP This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. B L D, \$\$\$

Lake View • Fresh Seafood / Italian • EP Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 coventrylakeview.com. Open daily. L D, \$\$, E, WA

Rein's New York Style Deli-Restaurant • American • EP Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 reinsdeli.com. Open daily. B L D LS SB, \$, WA

True Blue Tavern at the Nathan Hale Inn • American Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. D, \$, WA

Utsav Indian Cuisine • Indian • EP This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 utsavcuisine.com. Open daily. L D, \$\$, WA

Windham County

The Courthouse Bar & Grille • American Serves 20 great appetizers, plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 courthousebarandgrille.com. Open daily. L D LS (weekends), \$, WA

Golden Lamb Buttery • American • EP In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateaubriand or honey-glazed rack of lamb. • 199 Bush Hill Road, Brooklyn, 860-774-4423 thegoldenlamb.com. Closed Sun.-Mon. L D (Fri.-Sat.), \$\$\$, E, WA

Hank's Restaurant • American A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 hanksrestaurant.com. Open daily. L D, \$\$\$

The Heirloom Food Company • Vegan • EP RC Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main Street, Danielson, 860-779-3373 eatheirloomfood.com. Closed Sun.-Mon. B L, \$

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. • 94 Plaine Hill Road, Woodstock, 860-928-0528 woodstockhill.com. Open daily. L (Thurs.-Sat.) D SB, \$\$\$, WA

The Mansion at Bald Hill • American The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 mansionatbaldhill.com. Closed Mon. D, \$\$\$, WA

Roots Down • American • EP American-style bistro featuring locally raised produce and meats. • 18 Route 171, Woodstock, 860-315-5614 roots-down.net. Closed Mon. & Tues. L D SB, \$\$\$

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2017 Heart to Heart

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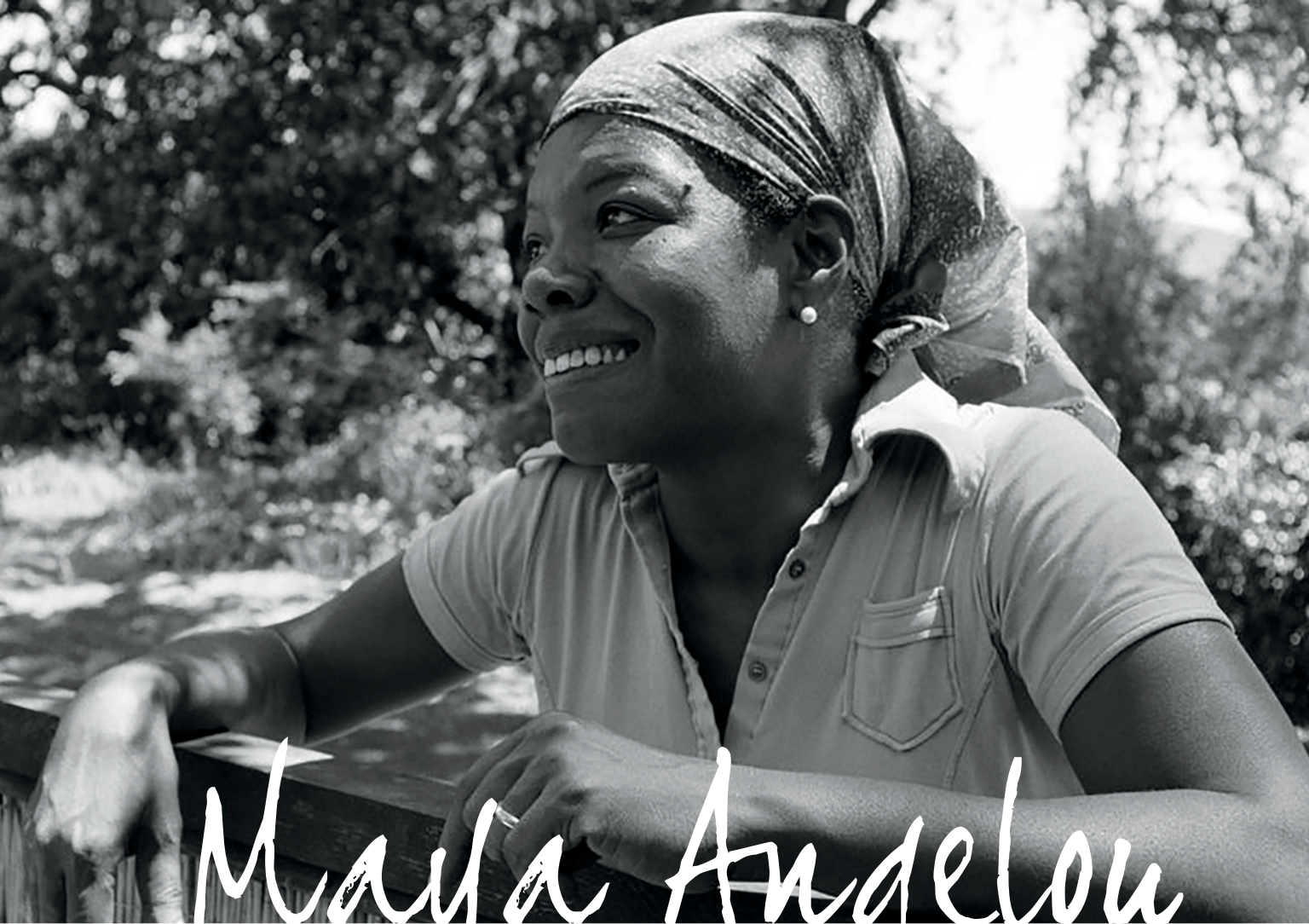
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02.2017

CONNECTICUT PUBLIC BROADCASTING NETWORK

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Maya Angelou

American
MASTERS

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www.cptv.org

Maya Angelou: And Still I Rise

Journey through the prolific life of the poet and activist who inspired generations.

Tuesday, February 21 at 8 p.m.



PRESIDENT'S MESSAGE

We at the Connecticut Public Broadcasting Network (CPBN), home of Connecticut Public Television (CPTV) and Connecticut Public Radio (WNPR), love going out into the community and getting to know our friends and neighbors better. That's why we host a number of events and activities throughout the year!

For example, this month, we will be filming an exciting new episode for the upcoming second season of our national music series *The Kate*. This episode will feature acclaimed actor and musician Kiefer Sutherland, who will be filmed live in a musical performance at the Katharine Hepburn Cultural Arts Center in Old Saybrook on February 19. Visit TheKate.tv for information on how to be part of the audience!

We also look forward to spending a delightful evening with attendees of the eighth annual Heart to Heart Champagne & Romance Dinner Dance. Faith Middleton, the award-winning host of *The Faith Middleton Food Schmooze®* on WNPR, will host this event on Thursday, February 9 at The Riverhouse at Goodspeed Station in Haddam, Connecticut. Featuring food, fine wine, live music, and dancing, the Heart to Heart Champagne & Romance Dinner Dance has become a popular tradition, and we hope you can join us for this year's festivities. For more information or to reserve tickets, call 860-275-7550 or visit WNPRHeartToHeart.org.

Lastly, we'd like to thank all of the talented student athletes who participated in the second annual CPTV Sports Tip-Off Classic, held this past December. CPTV Sports, a sister station of CPTV, showcased six Connecticut high school basketball teams in three games held back-to-back at Maloney High School in Meriden. We congratulate all involved as well as everyone who came out to support the teams and watch the action!

We look forward to hosting additional events and creating more great memories as the year progresses, but these efforts would not be possible without the support of you, our members. We thank you and hope your 2017 is off to a wonderful start.

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network



"What's On!"

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HIGHLIGHTS

Smokey Robinson: The Gershwin Prize Friday, February 10 at 9 p.m. on CPTV

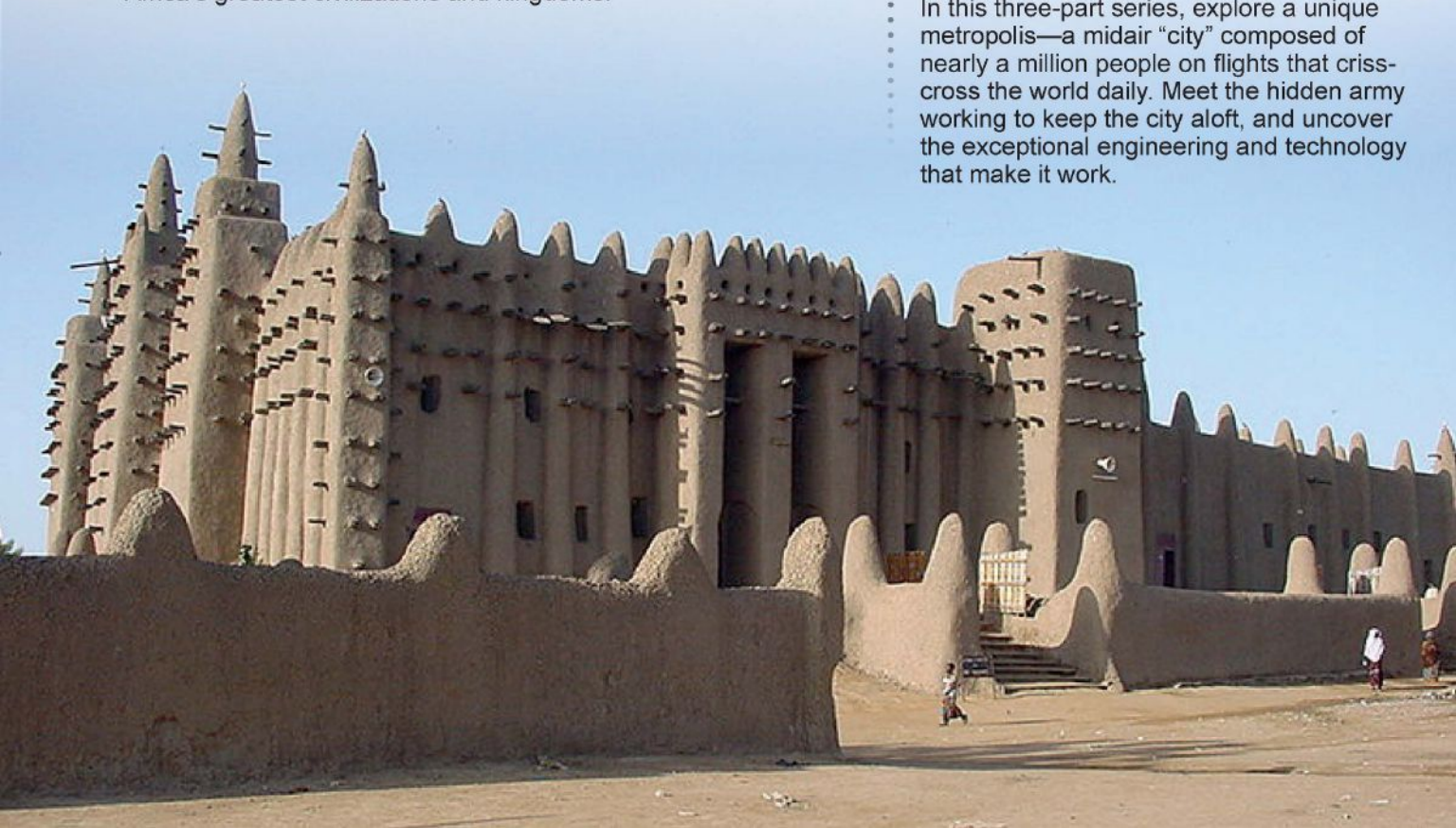
Enjoy an all-star tribute to Smokey Robinson, the eighth recipient of the Library of Congress Gershwin Prize for Popular Song. Special performances include Aloe Blacc, CeeLo Green, Esperanza Spalding, and others.



Africa's Great Civilizations

**Monday, February 27 – Wednesday,
March 1 at 9 p.m. on CPTV**

Discover the complexity, grandeur, and diversity of the great civilizations that once flourished across the African continent. In this three-part series, host Henry Louis Gates, Jr. takes a breathtaking and personal journey through history, revealing the true majesty of Africa's greatest civilizations and kingdoms.



The Talk – Race in America

Monday, February 20 at 9 p.m. on CPTV

Learn about the increasingly necessary conversation taking place in homes and communities across the country between parents of color and their children about how to behave if they are ever stopped by the police. Presenting five personal stories, the film illustrates the issue from multiple points of view: the parent, the child, the police, and the community.



City in the Sky

**Wednesdays at 10 p.m. beginning
February 8 on CPTV**

In this three-part series, explore a unique metropolis—a midair “city” composed of nearly a million people on flights that criss-cross the world daily. Meet the hidden army working to keep the city aloft, and uncover the exceptional engineering and technology that make it work.

A POET'S LIFE



Maya Angelou: And Still I Rise begins with a short clip of the late poet and civil rights activist singing before an audience. She bellows: "I open my mouth to the lord, and I won't turn back, no. I will go, I shall go to see what the end is gonna be." As she sings, her eyes dart around the room, as if she's privy to a secret no one else knows. This defiant sense of self is not only obvious in Angelou's work, but also throughout this new two-hour special from *American Masters*, premiering Tuesday, February 21 at 8 p.m. on CPTV.

Using rare archival footage and intimate interviews with Angelou before her death in 2014, *And Still I Rise* takes viewers on an incredible journey through the life of a true American icon. From her upbringing in the Depression-era south to her work with Malcolm X in Ghana, Dr. Maya Angelou published seven autobiographies, three books of essays, several books of poetry, and was credited with a list of plays, movies, and television shows spanning over 50 years. She received more than 50 honorary degrees and dozens of awards, including the Presidential Medal of Freedom.

And yet, *And Still I Rise* paints a greater picture of Angelou's remarkable life, as the film also examines how these extraordinary achievements inspired generations. In fact, one of the most striking realizations throughout the film is just how many of today's most important voices were moved and influenced by her. Peppered throughout are interviews with famous faces, including President Bill Clinton, Hilary Clinton, Common, and Alfre Woodard; all of whom comment on Angelou's impact. When asked about her experience reading Angelou's celebrated autobiography *I Know Why the Caged Bird Sings*, Oprah Winfrey explains, "I read those words and thought, 'Somebody knows who I am.'"

In *And Still I Rise*, co-directors Bob Hercules and Rita Coburn Whack thoughtfully examine how the events of history, culture, and the arts shaped Maya Angelou's life, and in turn, how she helped shape the worldview of others. In February, audiences will discover how true this is.

***Maya Angelou: And Still I Rise* on *American Masters* premieres Tuesday, February 21 at 8 p.m. on CPTV.**

MAYA ANGELOU 1928



2014



Maya Angelou
*I Know
Why the
Caged Bird
Sings*



Prime Time | February 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in **blue font**.
- Program or episode premiere indicated by a **P**. Live broadcasts indicated by a **L**.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

WED 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Spy in the Wild: A Nature Mini-series - Love P The rarely seen emotions of animals are explored.		NOVA - Search for the Super Battery P David Pogue sets out to discover how batteries work.		Aurora: Fire in the Sky P The colorful glow that brightens the sky in Earth's polar regions is explored.		Into Deepest Space: The Birth of the ALMA Observatory Visit Earth's most powerful observatory.	
CPTV4U	Antiques Roadshow - Indianapolis, Part 1 (See CPTV, Feb. 2 at 10:30 p.m.)		Secrets of the Six Wives - Part 1: Divorced		Inside the Court of Henry VIII Get an inside look at the king's court.		Charlie Rose	
THU 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Cobblestone Corridor - Part 5	A Place to Call Home - Living in the Shadow P Rene remains cold toward Sarah following a revelation.		Mercy Street, Season 2 - Part 2: The House Guest A guest becomes the focus of Alice's schemes.		Antiques Roadshow - Indianapolis, Part 1 A Norman Rockwell charcoal self-portrait is appraised.		This Old House
CPTV4U	Finding Your Roots - The Stories We Tell		Independent Lens - Spies of Mississippi		Anne Braden: Southern Patriot P The civil rights leader is profiled.		Charlie Rose	
FRI 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Midsomer Life, Part 2 A death is linked to a magazine owner.		The Dr. Blake Mysteries - The Price of Love P Blake finds himself at the Ballarat Military Base.		Live from Lincoln Center - 50 Years of Mostly Mozart P Celebrate the 50th anniversary of Lincoln Center for the Performing Arts' Mostly Mozart Festival.			
CPTV4U	NOVA - Search for the Super... (See CPTV, Feb. 1 at 9 p.m.)		How We Got to Now with Steven Johnson - Clean		How We Got to Now with Steven Johnson - Time		Charlie Rose	
SAT 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - Laura* P (Start: 7:30 p.m.) Gene Tierney and Vincent Price star.		Robin Williams Remembered: A Pioneers of Television Special		Eddie Murphy: The Mark Twain Prize Some of the biggest names in comedy take the stage to salute comedian and actor Eddie Murphy.			Arts in Context
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series VIII: What Lies Tangled A mathematician is killed.			Masterpiece Mystery! - Endeavour, Series I: Girl Morse investigates a secretarial student's death.			Secrets of the Six Wives - Part 1: Divorced	
SUN 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Mercy Street, Season 2 - Part 3: One Equal Temper P The Greens join forces to hide an ugly secret.		Victoria on Masterpiece - Part 4: An Ordinary Woman P Courtship at court leads to second thoughts.		Secrets of the Six Wives - Part 3: Divorced, Beheaded, Survived P Meet Henry VIII's last three wives.		A Place to Call Home - Living in the Shadow (See CPTV, Feb. 2 at 8:30 p.m.)	
CPTV4U	Live from Lincoln Center - 50 Years of Mostly Mozart (See CPTV, Feb. 3 at 10 p.m.)				Austin City Limits - CeCe Winans/ St. Paul and the Broken Bones P		The Caged Bird: The Life and Music of Florence B. Price	
MON 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Indianapolis, Part 2 P Treasures include a Joe Louis-signed whiskey bottle.		Antiques Roadshow - Charleston, Part 1 A Pete Seeger-autographed sign is showcased.		Trial by Fire: Lives Re-Forged P Burn survivors reclaim their lives and dreams after the devastation of fire.		Independent Lens - Birth of a Movement P D.W. Griffith's <i>The Birth of a Nation</i> unleashed a battle.	
CPTV4U	Spy in the Wild... - Love (See CPTV, Feb. 1 at 8 p.m.)		Nature - Animal Reunions Animals and their human caregivers reunite.		Penguins: Spy in the Huddle - The Journey		Charlie Rose	



Spy in the Wild Wednesdays at 8 p.m. beginning February 1 on CPTV

In this miniseries from *Nature*, follow along as more than 30 animatronic "spy cameras" disguised as animals secretly record animal behavior in the wild. These Spy Creatures reveal that animals show emotions and behavior similar to humans—a capacity to love, grieve, deceive, cooperate, and invent.

Prime Time | February 7-12

TUE 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Finding Your Roots - Tragedy + Time = Comedy Guests include Jimmy Kimmel and Norman Lear.		Oklahoma City: American Experience Follow the rise of the extremist militia movement, from Ruby Ridge to Waco, that led to the deadliest act of domestic terrorism in American history: the 1995 Oklahoma City bombing.			Blizzard of '78 The historic storm and its effects on Connecticut are explored.		
CPTV4U	The Dr. Blake Mysteries - Against the Odds		Masterpiece Contemporary - Worricker: Salting the Battlefield Johnny Worricker manages to stay ahead of an international dragnet.			Charlie Rose		
WED 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Spy in the Wild: A Nature Mini-series - Intelligence Observe the ingenuity of animals.		NOVA - Ultimate Cruise Ship Pioneering shipbuilders endeavor to build the ultimate cruise ship.		City in the Sky - Part 1: Departure Learn what it takes to get a million people off the ground.		The Keys to the Sky: Pratt & Whitney's Mark on Aviation History	
CPTV4U	Antiques Roadshow - Indianapolis, Part 2 (See CPTV, Feb. 6 at 8 p.m.)		Secrets of the Six Wives - Part 2: Beheaded, Died		Henry and Anne: The Lovers Who Changed History (Parts 1 and 2)		Charlie Rose: The Week	
THU 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	A Place to Call Home - In the Heat of the Night Sarah is fearful when she falls ill.		Father Brown - The Man in the Shadows Father Brown finds himself embroiled with MI5.		Mercy Street, Season 2 - Part 3: One Equal Temper (See CPTV, Feb. 5 at 8 p.m.)		Ask This Old House	This Old House
CPTV4U	Finding Your Roots - Tragedy... (See CPTV, Feb. 7 at 8 p.m.)		Black America Since MLK: And Still I Rise - Out of the Shadows/Move On Up Henry Louis Gates, Jr. explores African-American history.			Charlie Rose		
FRI 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - The Magician's Nephew, Part 1 A member of a secret cult is murdered.		The Dr. Blake Mysteries - A Difficult Lie A reporter's body is discovered on a local golf course.		Smokey Robinson: The Library of Congress Gershwin Prize for Popular Song Samuel L. Jackson hosts an all-star tribute to Smokey Robinson.		Bluegrass Underground	
CPTV4U	NOVA - Ultimate Cruise Ship (See CPTV, Feb. 8 at 9 p.m.)		How We Got to Now with Steven Johnson - Glass		How We Got to Now with Steven Johnson - Light		Charlie Rose	
SAT 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Great Performances - Hamilton's America* (Start: 7 p.m.) Go inside the musical phenomenon <i>Hamilton</i> .		Movie Classics Collection - Driving Miss Daisy An Atlanta widow and her chauffeur reflect on the changing times, from 1948 to 1973. Jessica Tandy and Morgan Freeman star.			Father Brown - The Man in the Shadows (See CPTV, Feb. 9 at 9 p.m.)		
CPTV4U	Sherlock, Season 4 on Masterpiece - The Six Thatchers Sherlock Holmes is back on British soil.			Masterpiece Mystery! - Endeavour, Series I: Fugue Morse's love of opera may help end a string of murders.			Secrets of the Six Wives - Part 2: Beheaded, Died	
SUN 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Mercy Street, Season 2 - Part 4: Southern Mercy Hopkins and Emma try to help stranded soldiers.		Victoria on Masterpiece - Part 5: The Queen's Husband Albert finds a noble cause.		Rebecca - Part 1 Rebecca, the late mistress of Manderley, casts her spell from beyond the grave in this adaptation of Daphne du Maurier's haunting novel.		A Place to Call Home - In the Heat of the... **	
CPTV4U	Smokey Robinson: The Library of Congress Gershwin Prize... (See CPTV, Feb. 10 at 10 p.m.)			Austin City Limits - Foals/Alejandro Escovedo		Sun Studio Sessions	Speakeasy - Cyndi Lauper/Billy Porter	



Oklahoma City: American Experience

Tuesday, February 7 at 9 p.m. on CPTV


Follow the rise of the extremist militia movement, from Ruby Ridge to Waco, which led to the deadliest act of domestic terrorism in American history—the 1995 bombing by Timothy McVeigh that killed 168 people in Oklahoma City. Drawing upon a rich news archive of events, including more than 60 hours of audio from jailhouse interviews with McVeigh, this film also recounts the stories of survivors, first responders, U.S. Marshals, FBI investigators, and journalists who covered the attack.

Prime Time | February 13-18

MON 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Antiques Roadshow - Indianapolis, Part 3 Items include an Alphonse Mucha poster.		Antiques Roadshow - Charleston, Part 2 A collection of Marilyn Monroe stills is appraised.		Buddies: How Dogs Discovered Man The relationships between humans and dogs are explored.		Independent Lens - Accidental Courtesy** An African-American musician meets with KKK members.		
CPTV4U	Spy in the Wild... - Intelligence (See CPTV, Feb. 8 at 8 p.m.)		Nature - Nature's Perfect Partners Learn why some animals team up.		Penguins: Spy in the Huddle - First Steps		Charlie Rose		
TUE 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Finding Your Roots - War Stories Guests explore the military service of their families.		Ruby Ridge: American Experience The 1992 FBI siege at Ruby Ridge is investigated.		Independent Lens - Tower The deadly 1966 mass shooting at the University of Texas that left 16 dead is examined.		Charlie Rose: The Week		
CPTV4U	The Dr. Blake Mysteries - The Price... (See CPTV, Feb. 3 at 9 p.m.)		Wuthering Heights Witness Heathcliff and Cathy's fiery romance in this adaptation of Emily Bronte's novel. Tom Hardy and Charlotte Riley star.						Theater Talk
WED 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Spy in the Wild: A Nature Mini-series - Friendship Spy Meerkat babysits real meerkat pups.		NOVA - The Origami Revolution Scientists are uncovering the power of folding.		City in the Sky - Part 2: Airborne See what it takes to keep planes safe in the air.		Keep 'Em Flying The history of aviation in Connecticut is traced.		
CPTV4U	Antiques Roadshow - Indianapolis, Part 3 (See CPTV, Feb. 13 at 8 p.m.)		Secrets of the Six Wives - Part 3... (See CPTV, Feb. 5 at 10 p.m.)		Secrets of the Tower of London Go inside the historic fortress.		Charlie Rose		
THU 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	A Place to Call Home - Sins of the Father George reflects on his relationship with his father.		Father Brown - The Curse of Amenhotep Sir Raleigh's new bride is found dead.		Mercy Street, Season 2 - Part 4: Southern Mercy (See CPTV, Feb. 12 at 8 p.m.)		Ask This Old House	This Old House	
CPTV4U	Finding Your Roots - War Stories (See CPTV, Feb. 14 at 8 p.m.)		Black America Since MLK: And Still I Rise - Keep Your Head Up/ Touch the Sky (See CPTV4U, Feb. 9 at 9 p.m.)				Charlie Rose		
FRI 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Midsomer Murders - The Magician's Nephew, Part 2 (See CPTV, Feb. 10 at 8 p.m.)		The Dr. Blake Mysteries - For Whom the Bell Tolls A man falls from the fire station's bell tower.		Great Performances - Dancing at Jacob's Pillow: Never Stand Still		Bluegrass Underground	Sun Studio Sessions	
CPTV4U	NOVA - The Origami Revolution (See CPTV, Feb. 15 at 9 p.m.)		How We Got to Now with Steven Johnson - Cold		How We Got to Now with Steven Johnson - Sound		Charlie Rose		
SAT 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) Sit back and relax with a special presentation from CPTV.		Prince Philip: The Plot to Make a King The upbringing and marriage of Prince Philip are examined.		Inside the Court of Henry VIII (See CPTV4U, Feb. 1 at 10 p.m.)		Father Brown - The Curse of Amenhotep (See CPTV, Feb. 16 at 9 p.m.)		
CPTV4U	Sherlock, Season 4 on Masterpiece - The Lying Detective Sherlock faces off against Culverton Smith.			Masterpiece Mystery! - Endeavour, Series I: Rocket A royal visit to a munitions factory ends in murder.			Secrets of the Six Wives - Part 3... (See CPTV, Feb. 5 at 10 p.m.)		

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Prime Time | February 19-24

SUN 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Mercy Street, Season 2 - Part 5: Unknown Soldier Lisette recreates a soldier's face on paper.		Victoria on Masterpiece - Part 6: The Engine of Change Victoria faces a frightening choice.		Rebecca - Part 2 (See CPTV, Feb. 12 at 10 p.m.)		A Place to Call Home - Sins of the Father**	
CPTV4U	Infinity Hall Live - Rhiannon Giddens		Austin City Limits - James Taylor		Infinity Hall Live - Ben Taylor		Speakeasy - Graham Nash/Rita Coolidge	
MON 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Palm Springs, Part 1 Fantastic finds include a Noah Purifoy sculpture.		The Talk - Race in America Learn how black and Hispanic families counsel their kids to stay safe if they are stopped by police.				Independent Lens - Let the Fire Burn** The clash between police and the group MOVE is chronicled.	
CPTV4U	Spy in the Wild... - Friendship (See CPTV, Feb. 15 at 8 p.m.)		Nature - Animal Childhood Young animals prepare to leave home.		Penguins: Spy in the Huddle - Growing Up		Charlie Rose	
TUE 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Maya Angelou: American Masters Journey through the prolific life of the <i>I Know Why the Caged Bird Sings</i> author and activist who inspired generations with lyrical modern African-American thought.				Frontline See a documentary from PBS' premier public affairs series, <i>Frontline</i> .		Independent Lens - Through a Lens Darkly** The work of African-American photographers is featured.	
CPTV4U	The Dr. Blake Mysteries - A Difficult... (See CPTV, Feb. 10 at 9 p.m.)		Father Brown - The Man in the... (See CPTV, Feb. 9 at 9 p.m.)		The Great Fire - Parts 1 and 2 This epic drama explores the 1666 Great Fire of London.		Charlie Rose: The Week	
WED 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Spy in the Wild: A Nature Mini-series - Bad Behavior Infiltrate the world of animal crime.		NOVA - Killer Trains Investigators probe the wreckage of train accidents.		City in the Sky - Part 3: Arrival Getting passengers back to Earth depends on amazing technology.		Beyond the Powder: The Legacy of the First Women's Cross-Country Air Race	
CPTV4U	Antiques Roadshow - Palm... (See CPTV, Feb. 20 at 8 p.m.)		1964: American Experience Lyndon B. Johnson, Martin Luther King, Jr., and other prominent figures of 1964 are examined.				Charlie Rose	
THU 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	A Place to Call Home - Till Death Do Us Part Rene goes under the knife, and Sarah worries.		Father Brown - The Invisible Man The circus brings death to town when a clown is murdered.		Mercy Street, Season 2 - Part 5: Unknown Soldier (See CPTV, Feb. 19 at 8 p.m.)		Ask This Old House	This Old House
CPTV4U	In Jackson Heights Examine the daily life of residents in an ethnically and culturally diverse community in New York.						Charlie Rose	
FRI 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Days of Misrule, Part 1 An explosion at a trucking company is investigated.		The Dr. Blake Mysteries - The Visible World An investigation turns back onto Blake himself.		Great Performances - New York City Ballet in Paris See an all-Balanchine program of ballet.		Great Performances - New York City Ballet Symphony in C The company returns to Paris.	
CPTV4U	City in the Sky - Part 1: Departure (See CPTV, Feb. 8 at 10 p.m.)		City in the Sky - Part 2: Airborne (See CPTV, Feb. 15 at 10 p.m.)		City in the Sky - Part 3: Arrival (See CPTV, Feb. 22 at 10 p.m.)		Charlie Rose	



cptvKids

Dinosaur Train: What's at the Center of the Earth?

Monday, February 20 at 10:30 a.m. on CPTV Kids

Join Mr. Conductor and the Pteranodon family as they go on a very special underground adventure! As the family heads down into the Earth's crust on the Drill Train, they meet new friends, search for fossils, and learn how rocks are formed. The deeper into the Earth Buddy and his family go, the more they uncover and learn.

Visit cptv.org/schedule for complete listings.

Prime Time | February 25-28

SAT 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - Lady from Shanghai PA rich lawyer and his wife frame a sailor for murder. Orson Welles and Rita Hayworth star.			Mike Nichols: American Masters One of America's great directors discusses his 50-year career.		Science Goes to the Movies	Father Brown - The Invisible Man (See CPTV, Feb. 23 at 9 p.m.)	
CPTV4U	Sherlock, Season 4 on Masterpiece - The Final Problem The duo faces their greatest challenge.			Masterpiece Mystery! - Endeavour, Series I: Home Morse investigates the hit-and-run death of a professor.			Al Capone: Icon The celebrity gangster's influence is explored.	
SUN 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Victoria on Masterpiece - Part 4: An Ordinary Woman (See CPTV, Feb. 5 at 9 p.m.)		Victoria on Masterpiece - Part 5: The Queen's Husband (See CPTV, Feb. 12 at 9 p.m.)		Victoria on Masterpiece - Part 6: The Engine of Change (See CPTV, Feb. 19 at 9 p.m.)		A Place to Call Home - Till Death Do Us Part (See CPTV, Feb. 23 at 8 p.m.)	
CPTV4U	In Performance at the White House - Smithsonian Salutes Ray Charles		Austin City Limits - Kendrick Lamar		Jimi Hendrix: American Masters The definitive story of the influential rock guitarist features interviews and performance footage.			
MON 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Palm Springs, Part 2 PA 1966 Roy Lichtenstein print is appraised.		Africa's Great Civilizations - Part 1 PA Henry Louis Gates, Jr. provides a new look from an African perspective at African history, traversing the dawn of mankind to the dawn of the 20th century.			Kehinde Wiley: An Economy of Grace PA The intriguing and accomplished visionary is profiled.		
CPTV4U	Spy in the Wild... - Bad Behavior (See CPTV, Feb. 22 at 8 p.m.)		Nature - The Funkiest Monkeys Meet the crested black macaque.		Nature - The Last Orangutan Eden Visit orangutans in Sumatra.		Charlie Rose	
TUE 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Finding Your Roots - Family Reunions Guests include hip-hop artists LL Cool J and Sean Combs.		Africa's Great Civilizations - Part 2 P(See CPTV, Feb. 27 at 9 p.m.)			AfroPop - My Africa Is/Native Sun PPeer into the soul of Nairobi through three stories.		
CPTV4U	The Dr. Blake Mysteries - For... (See CPTV, Feb. 17 at 9 p.m.)		Father Brown - The Curse of... (See CPTV, Feb. 16 at 9 p.m.)		The Great Fire - Parts 3 and 4 (See CPTV4U, Feb. 21 at 10 p.m.)			Charlie Rose: The Week

Kiefer Sutherland

Sunday, February 19 at 7:30 p.m.
 Katharine Hepburn Cultural Arts Center | Old Saybrook, Connecticut

Actor Kiefer Sutherland takes the stage to showcase his debut album *Down In A Hole*. This country music collection is the culmination of what he calls the "closest thing I've ever had to a journal or diary".

To purchase tickets, visit thekate.org or call the Box Office at 877.503.1286.

This show is being filmed live for the CPTV national music series *The Kate*.

the kate





Thick and Spicy Chocolate Dipping Sauce

From Faith:

What's better than churros—those long, ridged tubes of perfectly fried dough, covered in sugar and cinnamon? The decadent, slightly spicy, aromatic chocolate sauce you dip them in! Making homemade churros is a little more work and clean-up than Senior Contributor Alex Province is willing to do, so he buys them from his favorite neighborhood Mexican restaurant, El Nuevo Sarape in Hartford, or a taco truck. There's even a churro cart on Long Wharf in New Haven. Buy the churros, but make the sauce at home. It's so easy, and if you're not a churro fan, you'll find a million other uses for the sauce. Think: over ice cream or a buttery pound cake.

Faith

HOW TO MAKE IT:

1. Heat cream, sugar, chocolate, chili, vanilla, orange zest, and cinnamon stick in a heavy bottomed sauce pan and bring to a gentle simmer. Allow ingredients to steep over low heat for a few minutes while being sure to get all the vanilla seeds scraped out from the pod.
2. Strain and place the cream back over low heat.
3. Add a pinch of salt and the chopped chocolate. With a wooden spoon, gently stir the sauce until perfectly glossy and smooth.
4. Serve piping hot in small cups or dipping bowls alongside churros.

INGREDIENTS:

- 2 cups heavy whipping cream
- 1/2 cup white cane sugar or turbinado sugar (or to taste)
- 6 oz. unsweetened baking chocolate (Guittard 100% cacao)
- 1 red chili, sliced lengthwise
- 1 vanilla bean pod, cut lengthwise
- Zest of half an orange
- 1 cinnamon stick
- Pinch salt





America's First Mass Murder

IN 1780, A NEW MILFORD MAN
UNLEASHED A NIGHT OF HELL
ON A FAMILY OF FIVE

The young man said his name was Nicholas Davenport, but that was a lie.

In the late fall of 1779, the 19-year-old came to work for Connecticut flax farmers Caleb and Jane Mallory at their Washington farm. They didn't know that his real name was Barnett Davenport and that he had assumed the name of his younger brother Nicholas, most likely to avoid authorities. Nor did they know he was a robber and army deserter.

Davenport would later recall that Caleb Mallory "took me in out of pity and compassion, and engaged to let me have some clothing, of which I stood in special need."

It was an act of kindness that would cost Caleb Mallory dearly.

"I determined upon the murder of Mr. Mallory and his family, [at] the first opportunity," Davenport said in a later confession, "and this, merely, for the sake of plundering his house; without the least provocation, or prejudice against any of them. The family in which I now lived consisted of Mr. Mallory, Mrs. Mallory, a daughter-in-law, a daughter, and three grandchildren."

Two hundred thirty-seven years ago this month, around midnight on Feb. 3, 1780, when the Mallorys' daughter and daughter-in-law were absent from the house, Davenport launched his "bloody, land-defiling, soul-ruining, and heaven-daring plan," setting in motion what he called "a night big with uncommon horror."

With a candle in one hand and a blunt wooden farm tool called a swingle in the other, Davenport rummaged through the Mallory household in search of valuables. He then entered the bedroom where the Mallorys and their 7-year-old granddaughter lay sleeping and began bludgeoning the husband and wife in their beds, first with the swingle, then with the butt of a gun he grabbed while in their room.

When the granddaughter awoke, Davenport attacked the child, as well. "She cried out bitterly; she called out for me, or to me, by the name, the pleasant child used to call me, saying, Mr. Nicholas. But I continued paying on; feeling no remorse at killing my aged patrons and benefactors.

For the child, I seemed to feel, some small relentings, without remitting in the least, my execrable exertions."

When the other two, even younger, grandchildren were woken by the noise, Davenport told them their grandmother was sick and to go back to bed. Perhaps knowing something was wrong, they obeyed but were sobbing as they did so.

After looting more and returning to the bedroom to further attack the moaning Mr. and Mrs. Mallory, Davenport changed out of his bloody clothes. As he left, he lit the house on fire in multiple spots, burning it to the ground and killing the two remaining grandchildren.

Davenport fled on horseback, believing the authorities would assume him killed in the blaze, as well. He had just killed five people and committed what appears to be the earliest documented mass murder in U.S. history.

The gruesome details of the murder were rediscovered in recent years thanks to the efforts of New Milford historian Michael-John Cavallaro, who researched it for the second book in his series on New Milford history, *Tales of Old New Milford: Slavery, Crime and Punishment and the Connecticut Frontier*. Ultimately, he found the only surviving copy of Davenport's 14-page confession in the archives at the University of Virginia.

The confession had been published in 1780 and seems to have been widely circulated during the final years of the Revolutionary War.

The confession — printed in Cavallaro's book — provides a rare insight into the life and mind of an early mass murderer. Born in New Milford in 1760, Davenport received little schooling and worked as a farmhand from the age of 7 or 8 on. "It is a maxim as old as Ancient Rome that no man becomes evil in a minute," he said. Throughout his life, Davenport engaged in criminal activity. By the age of 15 he had already committed horse robbery and other thefts and had

contemplated murder. At 16, he enlisted in the Massachusetts military, serving under Benedict Arnold and George Washington before deserting the army and working for Caleb and Jane Mallory in Washington.

When Davenport's body was not found in the burned-down house, at least two, and probably more, local law enforcement officers began tracking the killer, writes Cavallaro in his book.

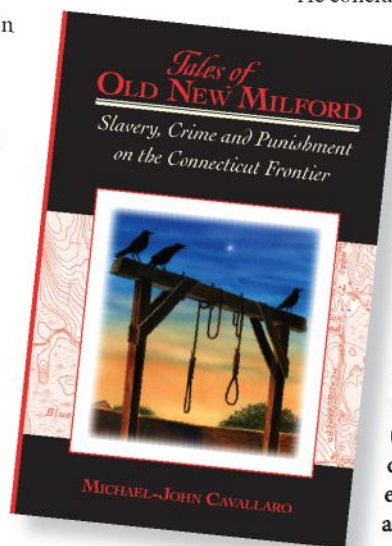
Possibly with the help of his 17-year-old brother — the real Nicholas — Davenport hid out in Litchfield in the hamlet of Milton in a swamp for six days. From there he attempted to escape to New York state, and according to local legend, spent a night in a Cornwall cave, where authorities finally tracked him down. Davenport claimed to have had an accomplice in the crime initially, perhaps in an attempt to garner a lesser sentence. This, and the fact Davenport had used Nicholas' name while working at the Mallory farm, led to Nicholas' arrest. He was sentenced to 39 lashes and life in prison, ultimately serving two years of time before being acquitted of his brother's crime.

In his confession, Davenport recanted his claim of having an accomplice and admitted he acted alone. After a one-day trial in Litchfield, he was sentenced to death preceded by 39 lashes while he was tied to the back of a cart and paraded about the Litchfield Green. He was hanged on May 8, 1780, at noon, his body left to swing from the gallows until 3 p.m.

Davenport made his confession verbally after this sentence was announced and it was recorded by a visitor to his jail cell.

He concluded the confession by

expressing the wish that his story would serve as a cautionary tale. "O that others may take warning by my dreadful example and fearful end! And avoid those sins which I have committed, and which by a series of wickedness have led me on to the most awful crimes that ever were perpetrated in this land, or perhaps any other; and for which I must (most justly) suffer a violent death, and I greatly fear, everlasting burning, horror and despair."



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45 years in business. About middle age (or maybe old for a business!). It's a good time to reflect on where New Morning has been and where our experiences have led us. It's a time to look ahead and plan for a promising future. But most significantly a time to slow down and appreciate where we are right now, in the middle. Amid all the busy-ness, we're welcoming customers and former staff that are visiting for the holidays. We're retelling shared memories and hearing stories of new adventures. In the Café we're delighted to see so many get together, happy reunions and chalkboard drawings. We're enjoying a new generation of little ones exploring, tasting samples and escaping down the aisles.

You can trust that your family's health and well-being is our priority as we work on our mission of building a local, healthy, sustainable food community. This community center, New Morning, is brimming with life, joy and great expectations for the future. And we are so grateful to be a part of it, with all of our longtime friends and new acquaintances. We look forward to our future together!

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